

THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 102

APRIL 6, 1940

Number 14

APR 8 1940
CERELOSE

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REFINED
DEXTROSE
SUGAR**

8

HELPS DEVELOP
AND PROTECT
COLOR
IN MEAT

made by
**THE MAKERS OF
KARO SYRUP**

**CORN PRODUCTS
REFINING CO.
NEW YORK, U.S.A.**

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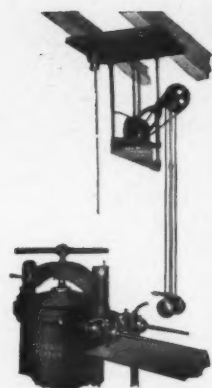


Prepare for — **SUMMER PROFITS**

Now is the time to modernize your plant and reap extra profits from the summer's sausage production. Time and labor saving BUFFALO accessories reduce processing costs on practically every summer specialty by eliminating time-consuming tedious hand operations. Increased production efficiency means a quick return on your investment and many years of extra profits.

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BUFFALO CASING APPLIER

Quickly strips small diameter, delicate, hard to handle casings on the stuffing horn saving time and reducing fatigue.



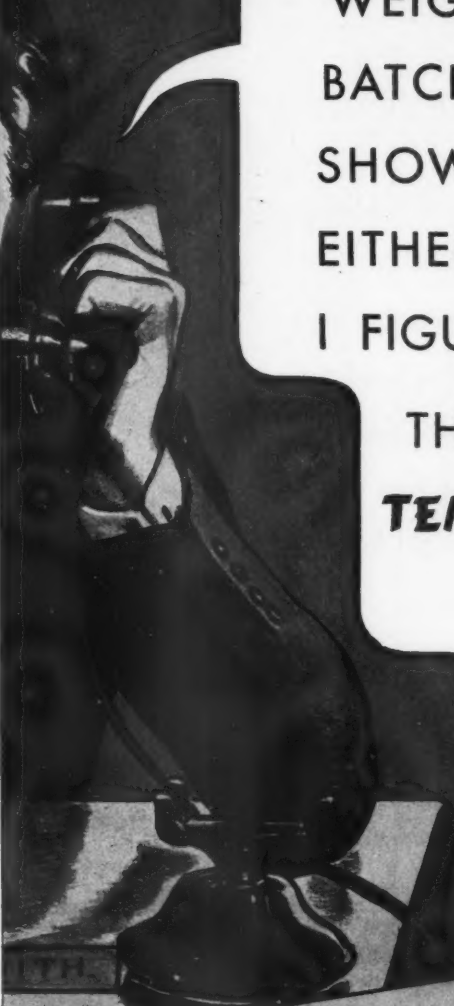
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The fast, safe, efficient method of cutting meats into strips, improving appearance of headcheese and similar products.



BUFFALO PORK FAT CUBER

Saves time preparing uniform pork fat cubes for meat loaves and numerous other specialties.



"WELL, J. C.,
WE JUST CHECKED THE
WEIGHT ON THAT LAST
BATCH OF HAMS AND IT
SHOWS UP BETTER THAN
EITHER OF US THOUGHT.
I FIGURE WE CAN THANK
THAT **FOXBORO**
TEMPERATURE CONTROL
FOR MAKING THE
IMPROVEMENT."

Get an earful from
one of the foremen any place
where Foxboro instruments are at
work and the chances are you'll
hear something that adds up to the
same thing: Because Foxboro has
the edge in practical performance,
Foxboro gets the vote of the men
in the plant.



THE FOXBORO CO., 148 NEPONSET AVE., FOXBORO, MASS., U.S.A. • BRANCHES IN 25 PRINCIPAL CITIES

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ Institute of American Meat Packers

Volume 102

APRIL 6, 1940

Number 14

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Published weekly at 407 So. Dearborn st., Chicago, Ill., U. S. A., by The National Provisioner, Inc.

Yearly subscription: U. S., \$3.00; Canada, \$4.00; foreign countries, \$5.00. Single copies, 25 cents.

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★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn st., Chicago.

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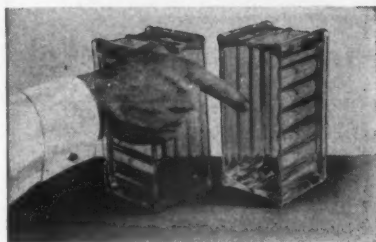
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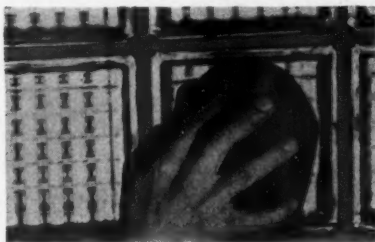
**"The boys in the plant
will tell you that glass blocks
are saving us money!"**



PRODUCTION CHIEF. "Two things we simply must have in our plant are plenty of light and absolute cleanliness. That's why we have PC Glass Blocks for the new plant. They flood the rooms with a lot of daylight. We can more easily keep a close check on the cleanliness of the machines and the foods. And the glass block panels themselves are clean-looking, seen from either inside or out."



"LOOK AT THIS cross-section of a PC Glass Block. That hollow center is a sealed-up dead air space. It insulates our plant against outside temperatures. It helps us keep our rooms at just the right temperature and humidity all the time, and speeds up production. And the insulation of the glass blocks cuts down condensation on the inside of the panel."



MAINTENANCE MAN. "Keeping a PC Glass Block panel clean is a simple job. The whole panel is one surface of glass and cement, with no sash to clean. No sash to rot or rust either, so that saves a lot of painting time and a lot of money. Because these blocks insulate so well, they greatly reduced our troubles from steamy windows and dripping moisture."



WORKMAN. "Glass blocks certainly make it pleasant in here. With all this daylight we can see our work better and feel less tired at the end of the day. And glass blocks have helped us turn out a better product."

YOU can count on glass blocks to please just about everyone in the plant — whether he's thinking about keeping down costs, the fineness of the product, or just his own comfort. PC Glass Blocks are being used in more and more plants every month—for both new construction and modernization—because they offer so many valuable

advantages in a single building material.

Before you make any plans for new construction or remodeling, send for our big, free book on PC Glass Blocks. Full of pictures of actual installations—with valuable facts that will show you how glass blocks will help your plant operations. Send for this **FREE** Book. Mail the coupon today.



"PITTSBURGH" stands for Quality Glass

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and by W. P. Fuller & Co. on the Pacific Coast

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2101 Grant Bldg., Pittsburgh, Pa.

Please send me, without obligation, your new book of information about PC Glass Blocks.

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**LOST—THOUSANDS OF
POUNDS OF PRODUCT LOST
ANNUALLY THROUGH SHRINK-
AGE DUE TO DRIPPING.**

SMOKE-WOOD

- *Creates a Better, More Lasting Color*
- *Dense, Penetrating Smoke Imparts Full Flavor*
- *Saves Time and Fuel-REDUCES SHRINKAGE*

SMOKE-WOOD is a combination of ten different woods which have been properly blended and treated to produce a dense, penetrating smoke. SMOKE-WOOD does not cake, avoids insufficient combustion and variations in the heating and smoking operations. SMOKE-WOOD produces an unusually heavy smoke that develops a deeper, more lasting color. . . improves eye-appeal and increases sales!

SMOKE-WOOD produces a greater intensity and dryness of heat that expels the moisture in your meats with a minimum effect upon the fats and oils. The resultant reduction in shrinkage makes the use of SMOKE-WOOD a big *economy* factor in the operation of your smoke house. SMOKE-WOOD saves on shrink and saves on time . . . reduces smoking time as much as 40% and increases your smoke house capacity by increasing turnover.

Resolve now to save those costly pounds you are losing through shrinkage alone and put SMOKE-WOOD to work for you! Write today.

NEW SMOKE SALES CORPORATION

149-151 FRANKLIN STREET - - - NEW YORK CITY

QUALITY - THAT'S WHAT COUNTS!

A Statement from FRED W. MOORE, President, DIAMOND CRYSTAL SALT CO., INC.



"Perhaps we're a bit old fashioned at Diamond Crystal—we figure it doesn't pay to cut corners on quality. Maybe we could do it, but in the long run it would be mighty poor business.

"Top quality established Diamond Crystal Alberger Salt. And we believe the *honest, dependable quality* that we have been providing our customers for more than 50 years will continue to keep Diamond Crystal Alberger Salt in the forefront."

(Signed) *Fred W. Moore*

There is a Diamond Crystal salesman near you who will be glad to tell you the full story on Diamond Crystal's advantages. If you'll write, we'll be glad to have him call.

DIAMOND CRYSTAL
SALT CO., INC.
ST. CLAIR, MICH.



**MAKES GOOD FOOD
TASTE
BETTER!**

SOME FACTS ABOUT DIAMOND CRYSTAL

- 1 It's a clean salt.
- 2 It dissolves rapidly.
- 3 It has true salt flavor.

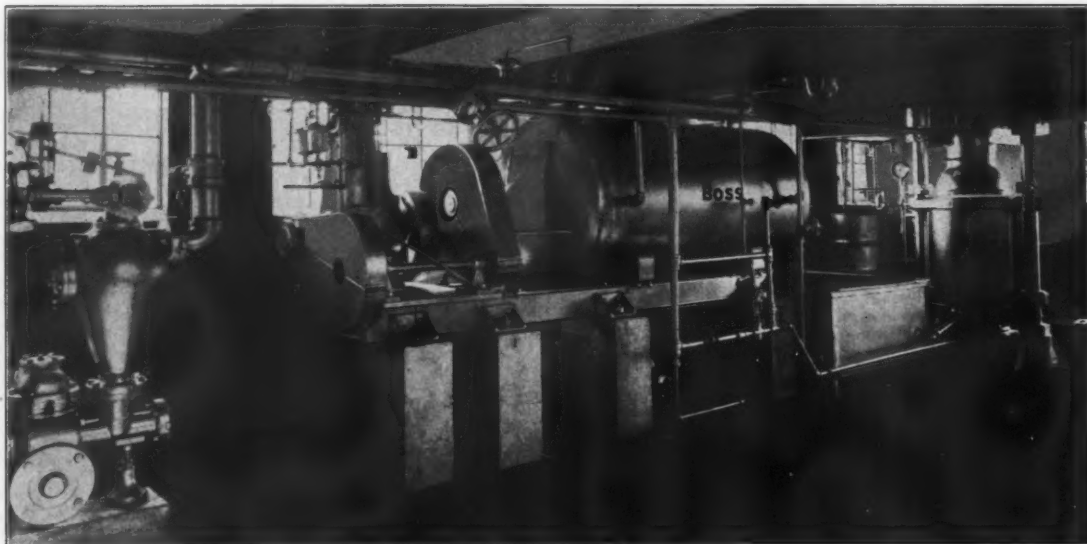


- 4 It comes in soft, fluffy crystals.
- 5 Its uniform high purity is assured.
- 6 So is the correct grain size for your use.
- 7 Dependable quality and service for more than 50 years!

Copyright, 1940, General Foods Corp.

DIAMOND CRYSTAL *Alberger Process* SALT

An Ideal "BOSS" Rendering Installation



It is with pride and pleasure that we show this modern installation of "BOSS" Rendering Equipment in the plant of Archie McFarland & Son, Inc., Salt Lake City, Utah.

What a contrast to the rendering plants of former days! Sunshine streaming into the windows, pleasant surroundings and absence of disagreeable odors—a far cry from the gloomy, filthy, smelly sheds that formerly passed as rendering plants and were so very obnoxious.

McFarland & Son pride themselves upon the appearance of their ren-

dering department and keep it as scrupulously neat and clean as the most fastidious housekeeper maintains her kitchen.

And above all, they have a fine investment in this "BOSS" Outfit that will continue to bring them splendid returns over a long period of time. The cooker is equipped with engine drive and the steam used for driving the engine is also used to heat the cooker. This is a most economical method of operation, especially in plants having no exhaust steam available.

Users of "BOSS EQUIPMENT" for Edible and Inedible Rendering are assured of
"Best Of Satisfactory Service"



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering

FACTORY:
1972-2008 Central Ave.
Cincinnati, Ohio

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio



ANOTHER LEADING PACKER CHOOSES **EFFICIENT CORK INSULATION**



LOW-COST REFRIGERATION is assured in the new John Morrell & Company plant addition, Ottumwa, Iowa . . . thanks to efficient Armstrong's Corkboard Insulation. Photo at left shows 18" x 36" sections of this dependable corkboard being installed—part of 500,000 board feet used in all.

500,000 board feet of Armstrong's Corkboard insulate the new John Morrell & Company plant

WHEN prominent meat packers and large and small food plants throughout the country standardize on *one kind* of low temperature insulation, it has to be good. Efficient Armstrong's Corkboard has been *standard* in cold storage work for years!

This natural CORK material has always been dependable, economical insulation. It provides an effective barrier to the passage of heat and thus saves costly refrigeration. In addition, Armstrong's Corkboard helps to control temperatures within

the narrow ranges so necessary to keep food spoilage at a minimum.

Armstrong's Corkboard is extremely durable and highly resistant to the moisture always encountered in low temperature work. Time and again this dependable insulation has proved its *lasting* efficiency by giving years of trouble-free service even under severe operating conditions. It is strong and rigid, fire-resistant, light in weight, and easy to handle and install.

Experienced Armstrong engineers available to advise with you

can give you sound advice on all types of low temperature installations. Why not consult them before you buy insulation? They can assure you a most economical installation for maximum operating efficiency. For complete information and literature on corkboard, write to Armstrong Cork Co., Building Materials Div., 952 Concord Street, Lancaster, Pa.



Armstrong's CORKBOARD INSULATION

Here's why your truck insulation must repel moisture ...



Did you ever notice how drops of water form on the outside of a glass of cold water? That's just what happens between the walls of your insulated truck body. Water vapor in the air strikes the cold inner wall of the body and condenses into drops of water next to the insulation. Most insulations soak up this water by capillary attraction. As a result, they quickly become soggy and wet—losing their initial insulating efficiency.

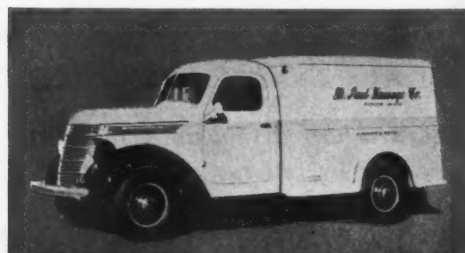
Dry-Zero Sheds Water Like a Duck's Back

Because Dry-Zero is naturally moisture-repellent (non-hygroscopic), any moisture that condenses on it rolls off and is drained away. That's why Dry-Zero never loses its heat-stopping efficiency. In the new Bound-Batt form, Dry-Zero is lower in first cost and less expensive to apply. Write, Dry-Zero Corporation, 222 N. Bank Drive, Chicago.

DRY-ZERO IS USED IN



3 OUT OF EVERY 4 INSULATED TRUCKS



International truck equipped with a Dry-Zero insulated body built for the St. Paul Sausage Co., by Mahle Auto Body Co., St. Paul, Minnesota.

DRY-ZERO INSULATION

1. HIGH EFFICIENCY

Dry-Zero has a "k" factor of 0.24—the lowest of any commercial insulant.

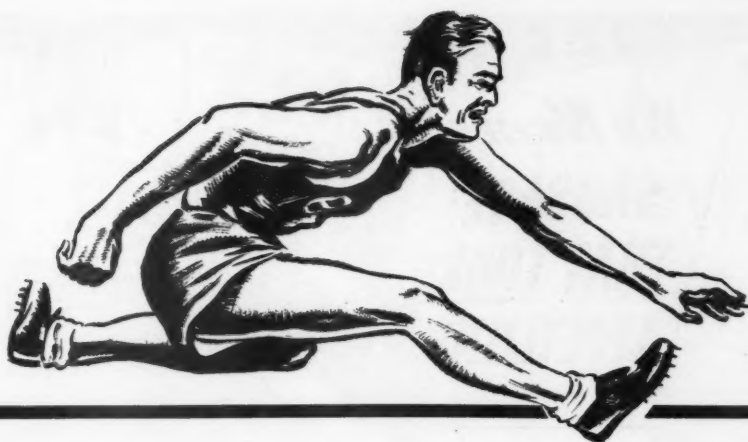
2. LONG LIFE

Maintains its high efficiency indefinitely. Does not rot, pack, or absorb moisture.

3. LIGHT WEIGHT

Weighs less than 2 oz. per bd. ft.—1/7 as much as cork. Payloads can be increased.

**THREE
ADVANTAGES**



Get a Running Jump on the **NEW BOILED HAM SEASON**

Take advantage of your opportunities! Build your ham boiling operations on a firm foundation to insure lower costs and higher profit. Build as *leading packers all over the world build* - use Adelmann Ham Boilers.

Adelmann Ham Boilers have unusual and exclusive features, with demonstrated practical advantages. Elliptical springs with wide yielding pressure — self-sealing and non-tilting cover — simplicity of operation — easy cleaning and long life — all contribute their part toward successful results.

Adelmann Ham Boilers are made of Cast Aluminum Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete

line available. Liberal trade-in schedules make it profitable to dispose of worn, obsolete equipment in favor of new Adelmann Ham Boilers.

For increased efficiency and speedier operations investigate the Adelmann Foot Press and Adelmann Washer. Necessary to every modern ham boiling department. Both sold on free trial basis. Ask for booklet "The Modern Method."

"Adelmann—The kind your ham makers prefer."

Ham Boiler Corporation

Office and Factory: Port Chester, N. Y. • CHICAGO OFFICE, 332 S. MICHIGAN AVE.
European Representatives: R. W. Bollons & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australia and
New Zealand Representatives: Galile & Co., Pty. Ltd.,
Offices in Principal Cities—Canadian Representative:
C. A. Pemberton & Co., Ltd., 189 Church St., Toronto





Get Out the Vote for Your Brand of Sausage...

USE

ARMOUR'S NATURAL CASINGS!

It's the consumer who finally decides our fate.

That's why it's so important for you to see to it that your sausage keeps its flavor until it reaches Mrs. Housewife's table.

Of course, it's easy to make sure...use Armour's Natural Casings — the natural protectors of flavor and freshness!

There are other advantages to Armour's Natural Casings, too. Appearance, for instance. You see, natural casings have the

ability to cling tightly to the sausage meat, giving it an appetizing, well-filled look.

And Armour's Natural Casings are so carefully graded there's never any question about your using the right size.

Remember, too, that if you're smoking sausage, Armour's Natural Casings have a porous texture that will permit the great smoke penetration you want.

Give your Armour Branch House a call today! The service will be fast and efficient... the prices right in line.

ARMOUR AND COMPANY

SMALL AND LARGE PACKERS PROFIT WITH POWER PLANTS

FEW departments of the packinghouse have the possibilities for saving that exist in the power plant.

This is a fact which THE NATIONAL PROVISIONER has frequently brought to the attention of the meat packing industry, for it applies to the majority of packing plants, regardless of their volume or the nature of their operations.

Despite these efforts to point out that size of plant does not materially affect the fundamental theory involved, there are many owners of small businesses who have an ingrained opinion that power generation is profitable only in large meat packing plants.

This opinion cannot be justified by theory or experience. It persists because some small packers have an inborn dislike for prying into situations and conditions which they do not understand. Others have a well developed disinclination to spend money for power plant surveys and engineers' opinions, regardless of the practical value of the information which the surveys might uncover, information well worth the money spent.

The decision to generate or not to generate power should not be made hastily or arbitrarily, and un-

The possibility of making savings by power generation is not restricted to the larger meat packing plants. Smaller processors have an equally good opportunity to cut their costs in this way. Savings effected by a number of smaller plants—in dollars and cents—are reported in this article.

familiarity with the subject should not be the excuse for neglecting consideration of the question. The mere fact that many packers are finding it very profitable to generate power should provide an incentive for every owner of a meat plant, whatever

the size, to determine the saving possibilities in his power plant, whether or not he is in a position to capitalize immediately on the information.

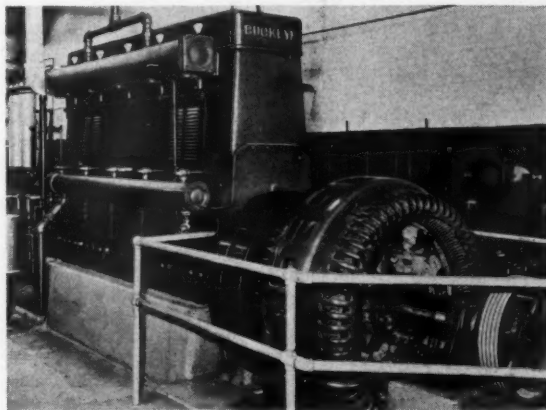
Power is being generated in packinghouse power plants of all sizes. The larger meat plants are usually able to get a higher return on the money invested in power generating equipment than are smaller firms. This is not because the fundamental problems of power generation differ materially with plant size,

but because the larger plants can use auxiliary boiler room and engine room equipment to increase efficiency and cut costs. Such facilities would not earn their way in smaller powerhouses.

Despite limitations on the amount of money which may be spent profitably in a small packinghouse power plant, most of the small packers operating power generating equipment are enjoying a large return on their investment in such equipment.

The Weis Packing Co., Maysville, Ky., is typical of many small concerns in the industry which are finding it profitable to generate power for the operation of livestock slaughtering and meat processing equipment.

This company does a general packinghouse business. It slaughters livestock, manufactures sausage, and operates edible and inedible rendering departments. Hog slaughtering capacity of the plant is 125 head per week. Power is produced by a



POWER COSTS ARABI \$4.004 PER Kw.H.



ENGINE ROOM IN NEUHOFF (DALLAS) PLANT

four-cycle, 100-h.p. Diesel engine which drives a 100-k.v.a. electric generator. This unit produces all of the power used in the plant at a cost of \$.0117 per kw.h. If this packer purchased power from the local utility company the cost would be not less than \$.0225 per kw.h. The annual saving is approximately \$2,143, according to W. W. Weis, owner of the business.

F. T. MacKinnon, president of the Farmers Market Packing Co., Marianina, Fla., reports to THE NATIONAL PROVISIONER that he saves \$2,400 per year by generating 90 per cent of the electric power used in his plant.

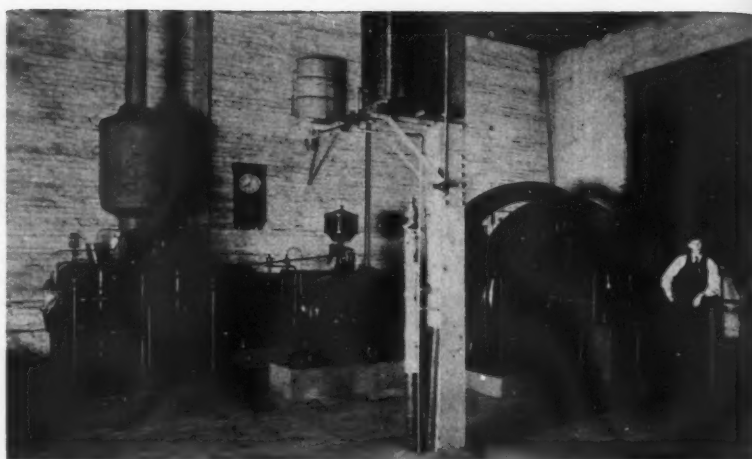
This company also slaughters livestock, manufactures sausage, and renders edible and inedible products. Hog killing capacity is 125 head per week.

Steam for processing is produced in a 60-h.p., horizontal return tubular boiler. Power is generated by a 110-h.p. Diesel engine which drives a 75-k.v.a. electric generator. Cost of power generated in this plant is reported to be $\frac{1}{2}$ ¢ per kw.h. Purchased power would cost 2 $\frac{1}{2}$ ¢ per kw.h.

Approximately \$4,550 per year is the difference between what it costs Fred Dold & Sons Packing Co., Wichita, Kans., to generate power, and what it would cost this firm if electricity required for plant operation were purchased from the local utility.

This company operates an efficient small plant with a hog slaughtering capacity of 450 head weekly. A 100-h.p., horizontal return tubular boiler generates the processing steam. Power producing equipment includes two 80-h.p. Diesel engines which drive two 60-k.v.a. generators. The company's average cost for power is \$.0039 per kw.h. This cost would not be less than \$.017 per kw.h. if power were purchased.

Superior Packing Co., St. Paul, Minn., has been generating power for equipment operation for several years with a 300-h.p. Diesel engine and a 200-kw.h.



POWER-REFRIGERATION HOOK-UP

This Corliss engine-generator set produces power for the Field Packing Co., Owensboro, Ky. Exhaust steam from the engine is used in the absorption refrigerating plant.

generator. About 75 per cent of the plant's power requirements are being produced at the present time. Cost of this power has not exceeded \$.006 per kw.h., according to M. H. Magers, superintendent. If this power had been purchased from the local utility company it would have cost about \$.01625 per kw.h. The use of engine and generator has cut the annual power bill of the Superior Packing Co. about \$8,000.

How Crocker Saves

Crocker Packing Co., Okmulgee, Okla., is generating 90 per cent of the power requirements of its plant at a cost of \$.006 per kw.h. Power would cost this company \$.03 per kw.h. if purchased. The difference—\$.0241 per kw.h.—means a saving of \$3,200 per year for this firm. The plant has a capacity of 400 hogs per week. All classes of livestock are slaughtered, sausage and meat loaves are manufac-

tured and edible and inedible rendering departments are operated.

A 4-by 4-in. ammonia compressor is operated by a 15-h.p. Diesel engine in the plant of E. A. Debrousse, Woonsocket, R. I. The compressor was formerly connected to a 10-h.p. electric motor operated with purchased power. Substituting the engine for the motor has reduced the yearly bill for purchased power by between \$400 and \$450 per year.

Arabi Packing Co., Arabi, La., has two 187 $\frac{1}{2}$ -h.p. Diesel engines installed. These are direct connected to generators and produce an average of 80,000 kw.h. per month. Prior to installation of these units the company operated all processing equipment with purchased power costing 1.834¢ per kw.h.

Typical Costs and Economies

Fuel for the operation of these two engines costs 4 to 4 $\frac{1}{2}$ ¢ per gallon, or \$240 per month. Lubricating oil costs \$75 per month. Total cost of repairs did not amount to \$100.00 during 1939. Direct operating cost, exclusive of operating labor, interest on investment, depreciation, etc., averages about \$323.00 per month, or \$.004 per kw.h. against a proposed charge of \$.0101 per kw.h. by the power company before installation of the generating units.

Executives of the company say that power might possibly be purchased now for as little as \$.009 per kw.h., and it is against this latter cost that the savings might be calculated. Even on this basis, however, the company is saving approximately \$400 per month or \$4,800 per year.

These instances of saving in small plants are not exceptional, and the list of small packers who are generating power is not complete. Many other instances of worthwhile economies being made with power generating equipment could be given. The experiences cited should be sufficient, however, to dis-

(Continued on page 25.)



DIESEL ENGINES IN A TEXAS PLANT

High Grade Packing Co., Houston, Tex., used a 120-h.p. and a 180-h.p. Diesel engine to generate power. These two units are in the rear. In the foreground are an 18-ton and a 30-ton ammonia compressor.

Midwest Works on Lard Problem

BUSINESS-consumer groups in scattered Midwestern communities are attempting to improve the status of lard by staging Lard Weeks—periods of promotion in which every effort is made to popularize lard, educate housewives on its uses and superiority as a cooking fat and inform townspeople and farmers on its importance to Corn Belt prosperity.

Exchange Clubs at Springfield, Ill., and Austin, Minn., have recently sponsored such one-week campaigns. The Exchange Club at Champaign, Ill., plans to hold Lard Week there from April 18 to 27, and organizations in other towns now plan similar drives.

What are the concrete results of such lard promotion?

Springfield Sales Up

An informal check made by the Institute of American Meat Packers revealed a genuine increase in lard sales at Springfield as a result of the Lard Week there (See THE NATIONAL PROVISIONER of March 2).

Two of the important packers selling in that area reported that their sales during the week showed a gain of 100 per cent over the average of the weeks immediately preceding, and that a part of the gain was held. Two other packers reported a gain during the drive, as well as an increase of more than 50 per cent in sales during the two weeks following over volume in the two weeks preceding the campaign.

Lard week activities at Austin were sponsored by the Exchange Club of that city. The same organization staged a similar program in 1939—the first of its kind in the country and a model for subsequent lard promotion in other communities. Austinites and farmers for miles around, recognizing their joint interest in hogs and lard, cooperated in the 1940 campaign to increase the use of lard in the Austin district.

Cooking Instruction Stressed

Headquarters were established in an empty store building, in the window of which was Confucius, a sow and eight little pigs modeled in lard by Charles Umlauf of Chicago. Confucius held a placard which said, "Mrs. Confucius say—I talk too much, but not enough about lard."

Prize cookies, cakes, pastry and other foods made with lard were exhibited at headquarters, which was also the center of balloting for the Lard Week queen. Placards pointed out lard's superiority as a cooking fat and stressing the importance of lard and hogs in the economy of the Corn Belt. Lard's nutritive qualities were demonstrated by two caged white rats; one, fed with lard was large and healthy, while the other, which was given no lard, was small and under-nourished.

(Continued on page 54.)



AUSTIN PROMOTES A MAJOR CORN BELT PRODUCT

- 1.—Confucius, modeled in lard, gives sage advice at the Austin Exchange Club's Lard Week headquarters.
- 2.—Lard window displays were featured in many Austin retail stores.
- 3.—Ten little girls getting ready to stomp their elders in a contest to guess the shortening ingredients used in baking cup cakes.
- 4.—Lard has a wise Aunt Jenny too. Cookery dramas featuring lard were broadcast daily over station KATE.
- 5.—Three hard working lard campaigners look over a prize cake at headquarters. Left to right: Lew P. Reeve, Geo. A. Hormel & Co.; Alton Hill and P. J. Holand. (Photo No. 3 by Austin Daily Herald; all others by THE NATIONAL PROVISIONER.)

Institute Shows Preparation for Liver Sausage Campaign

MEAT packers, retail meat dealers, hotels, restaurants, railroads and all others interested in creating greater demand for liver sausage will soon have available sales-compelling point-of-sale advertising material which will drive home the fact that liver sausage is one of the most healthful and delicious products offered to the consumer today.

All of this material, prepared by the Institute of American Meat Packers as a part of the national advertising program on liver sausage which starts on April 26 with a two-page full-color advertisement in *Life* magazine, is broader, more colorful and all-inclusive than anything used during the campaign featuring pork sausage links.

Meat packers, retail meat dealers and others will receive the following material to help them increase their liver sausage sales and profits:

Plenty of Ammunition

1.—A full-color, lithographed poster for window or wall displays, or for over-the-wire hangers. This poster reproduces one of the panels of the first *Life* advertisement showing liver sausage with all its natural appeal.

2.—A second poster to be used during the second period of the campaign, which begins on May 17 with the appearance of the second *Life* advertisement. This poster features the full-color illustrations from the *Life* ad, and enables the retail meat dealer to tie in with the interest aroused among the magazine's 20 million readers.

3.—A price card for use in the retail meat dealer's display case. The card, printed in a brilliant red, features "That Good Liver Sausage," and refers to the *Life* advertising.

4.—A four-page folder listing selling ideas, tie-in suggestions, and a full description of the campaign and what it means to the retail meat dealer. This folder is written in language directed to the retail dealer and should be especially helpful to him in cashing in on the drive.

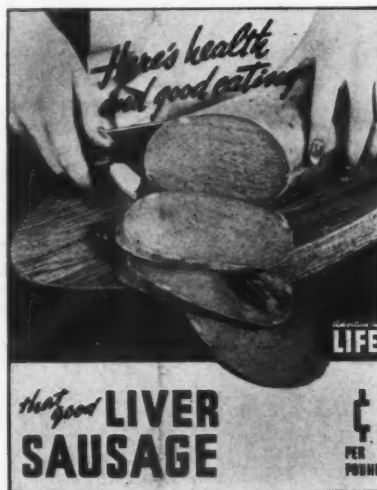
5.—Mats of small one- and two-column advertisements featuring the product, either as liver sausage or as Braunschweiger, as it is known in many localities. Packer salesmen will be provided with a reproduction of each of these mats, which they can use when explaining the campaign to customers. The mats may be ordered by the retailer by addressing a postcard to the Institute.

6.—The broadside for packer salesmen. This outlines all details of the campaign. It will enable salesmen to show their dealers a reproduction of the first *Life* advertisement.

It also outlines the campaign sched-

ule and advises salesmen of the material which will be provided for the dealers. It is a complete, concise description which will be helpful to salesmen.

7.—Mats of illustrations for use by individual meat packers in preparing their own posters and streamers, featuring their own selling message and brand name. These mats will soon be available from the Institute free on request. A set of the mats includes an illustration for use on a poster, 16 by 20 in. or larger, and mats for use on



POSTER FOR RETAIL STORES

window or wall pricing streamers measuring 8 by 20 in. or larger. There will be ample space on the posters or streamers for the meat packer to feature his own individual selling message.

8.—A schedule card of the liver sausage advertising program to help packers and salesmen keep up with campaign events. A large enough quantity will be provided for each packer to supply all his salesmen. The card gives dates of appearance of the *Life* advertisements, the schedule of trade paper advertising, and the time when retail posters will be distributed to dealers.

9.—Two poster stamps for use on menus in hotels, restaurants, railroad dining cars, meat packers' letterheads, envelopes, and invoices, and other mailing pieces. The stamp for menus features an illustration of a cooked liver sausage dish, while that for use by packers shows one panel of the first *Life* advertisement.

10.—A four-page recipe folder in two colors, including recipes of many of the delicious and appetizing dishes illustrated in the *Life* advertisements. This leaflet will be available to members of the Institute and others cooperating in

the campaign and will be sold at cost.

Of interest to meat packers, retailers, and others who co-operated in the pork sausage link campaign is the fact that the Institute is increasing the quantity of posters and other store material available for distribution by local chairmen and others. Enough of this material will be available so that chairmen in all parts of the country can supply every dealer with advertising tie-in material.

Packers Enthusiastic Over Film

It is important, the Institute points out, that packer salesmen and others have complete information on the liver sausage campaign. A full, dramatic description of its scope and its sales promotion possibilities is outlined in a slide sound talking picture, "Tell 'Em and Sell 'Em." This film, with the accompanying sound record, is available from the Institute.

Since announcement of this film last week, more than 225 sets have been sold to member companies. Most of the orders were placed before members had an opportunity to see and hear the presentation, which is prepared primarily for salesmen. Some of the companies, upon viewing the film, doubled the order placed originally.

The film contains a punch which should be helpful to meat packers in "selling" their salesmen on the campaign. It is available to companies cooperating in the drive at \$6.00 a set. Orders are now being received by the Institute, which advises that delivery will be made promptly on receipt of an order.

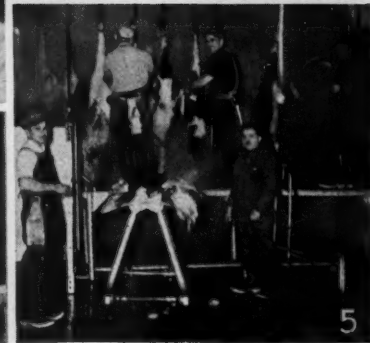
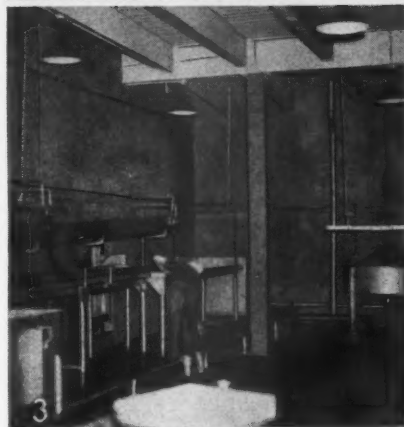
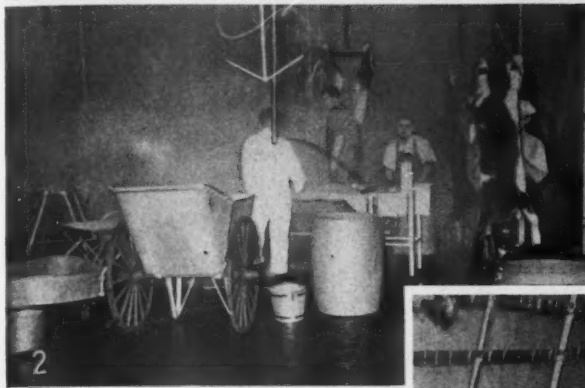
Most of the store advertising material, packers' sales suggestions and other features of the campaign are being developed and distributed by the Institute to its members. Within the next week or ten days, packer salesmen, local chairmen, and others will receive their first allotment of material. From now until April 22, when it is suggested that dealers display their first store poster, meat packers and their salesmen must tell their customers about the liver sausage campaign.

As an aid in this work, the Institute has placed advertisements with most of the leading retail trade publications, which reach about every type of retail meat dealer throughout the country—individual dealers, chain retailers, and cooperative chain retailers. Most of these advertisements have now been published.

U. K. GETS LESS DANISH PORK

Danish pork exports to Great Britain from February 1 through March 17 totaled 18,695 tons against 24,980 tons during the same period in 1939, according to the Institute of American Meat Packers. Supplies of pork in Denmark have led the Danish government to recommend the immediate slaughter of large numbers of young pigs.

CATTLE SLAUGHTERER OCCUPIES NEW PLANT



1.—New home of Graver Packing Co., 3813 S. Morgan st., Chicago. Capacity, 40 calves or 15 to 20 cattle per hour.

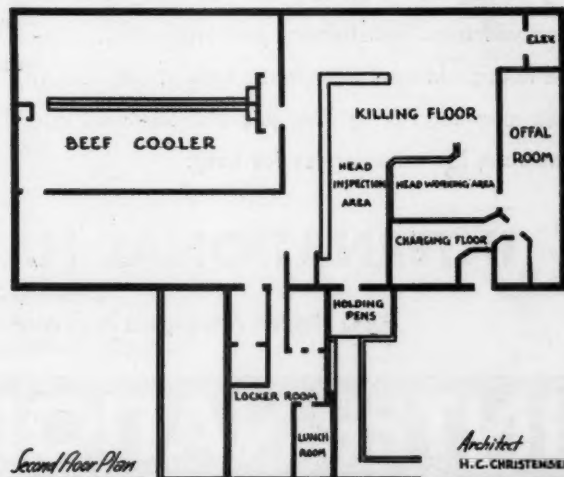
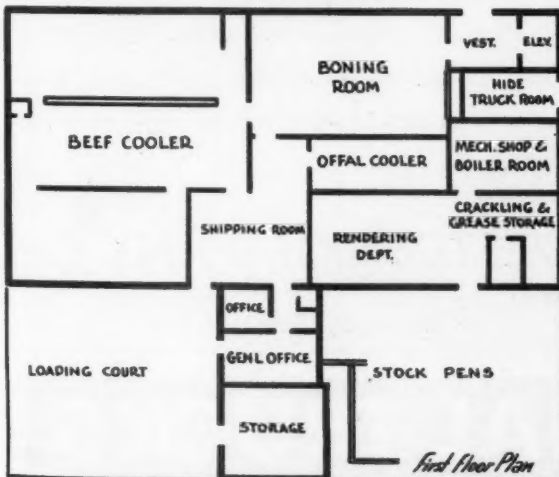
2.—A view of a section of the calf dressing rail. The company has specialized in producing dressed veal for many years.

3.—Offal room. This department adjoins slaughtering room. Viscera are delivered to paunch table by a chute through opening in wall at left.

4.—Edible offal cooler. Hooks are removable from racks. Brine sprays cool room.

5.—Washing calf carcasses with high pressure sprays. Second floor slaughter room is equipped to handle cattle and calves economically and efficiently. Animals are driven from yards to second floor over a ramp. Kosher killing is done. Inedible rendering is done in two dry melters installed in the basement of the building.

6.—The company handles a large volume of boneless beef and veal. Cutting and boning room adjoins sales cooler on first floor. (National Provisioner Photos)



Architect
H. C. CHRISTENSEN

Here's Long, Hard Mileage . . . and Savings Spread over the Years



An International 1½ to 2-ton Cab-Over-Engine Truck, with refrigerated body, working between Norristown, Pottstown, and Philadelphia for Roy Rittenhouse of Norristown, Pa.

When you invest in a truck, what is going to be its condition at the end of a year of hard service? Or two years, or three?

A demonstration when the truck is brand new can't tell you what you're going to find out after long mileage. And that's what you want to know when you buy. Satisfactory performance is common enough in most new trucks today, but not all trucks can keep on giving you trouble-free, dependable, low-cost service for long.

By far the greater part of a truck's economy is in lasting *stamina*—a steady procession of ton-miles delivered over a period of years. That is being proved by these *all-truck* INTERNATIONALS in the hands of thousands of owners.

Investment in International's lasting quality will give you savings spread over many years. Sizes from Half-Ton trucks up. Ask any International dealer or branch to show you the right truck for your loads.

INTERNATIONAL HARVESTER COMPANY

(Incorporated)

180 North Michigan Avenue

Chicago, Illinois

INTERNATIONAL TRUCKS

PLANT OPERATIONS

Ideas for Operating Men

STEAM FLOW METERS

By W. F. SCHAPHORST, M. E.

I have before me an interesting report concerning a small Western meat packing plant which operated two boilers. They consumed an average of one car of coal in seven days. Steam flow meters were installed on the two boilers and the coal consumption was reduced to one car in nine days—a saving of 11 cars of coal per year. This return paid for the flow meters in eight months.

It is often learned after installing steam flow meters that entirely too much steam is being used in certain departments of the plant. Faults are thereby corrected and the meter pays for itself almost instantly. Without meters the existence of large and costly leaks cannot be easily detected.

Paradoxical as it may sound, many times it has been found profitable to install a steam flow meter because it revealed that it did not pay to use steam at all. If a plant is consuming considerable steam in one department and the manager is not certain about the profitableness of the steam, a meter should be installed. The meter will give the facts. Then, if the meter shows positively that electrical operation would be better than steam, the use of steam should be abandoned and electrical equipment installed in its place. Although by doing so the steam flow meter eliminates its own use, it is nevertheless good business and good engineering

to install it when there is any doubt.

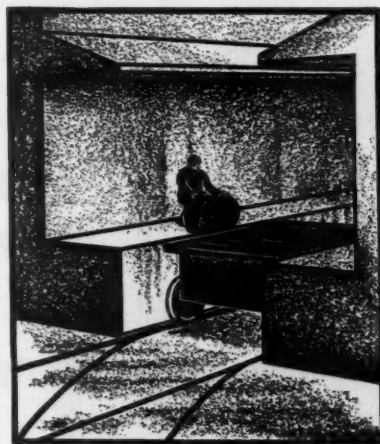
Roughly, every six pounds of steam wasted is equivalent to one pound of coal wasted, plus the cost of producing the steam. Save the steam and you save coal, labor, and equipment. Even where fuel is cheap it is poor business to install more boilers and use more firemen than necessary. It invariably pays to know where every pound of steam goes and how economically it is used.

Forced draft, chain grate stokers, underfeed stokers, oil burners, powdered fuel, higher pressures, superheat, combustion arches, CO₂ and CO meters, air preheaters, economizers—all of these improvements have contributed admirably to the cheaper production of steam. But if no check is kept on the consumption of the steam after it leaves the boilers—if the steam is wastefully used—of what value are the improvements? If all the steam is wasted it is evident that the improvements are of no value whatever. If no steam is wasted the full advantages of the improvements are realized, and only then. We can, therefore, truly say that the advantage of high boiler efficiency is directly proportional to the economy of steam used.

Surely, with all the effort and engineering ability that are being and have been expended on boiler plants to generate more steam per pound of coal, serious attention should be given to the uses of the steam. Flow meters are the best means of collecting data for this purpose.

MOVABLE DOCK BRIDGE

Two loading docks at a small Midwestern packinghouse are separated by a switch track. There is considerable traffic between these docks and a bridge that can be moved to clear the track for



the passage of railroad cars is required.

After experimenting with several designs, the bridge idea shown in the accompanying sketch was adopted. A dead end switch track was constructed and the bridge mounted on a hand car. When it is necessary to clear the track between the docks the bridge is run onto the siding. The bridge can be easily moved by one man.

REPAINTING STEEL

Engineers agree that the gradual loosening of scale, due to the presence of moisture, is one of the principal causes of paint flaking from structural steel. They have debated, however, on the relative merits of sand blasting and scraping to remove rust and prepare surfaces for painting. Flame cleaning, a recently developed method, now seems to have advantages not possessed by either sand blasting or scraping.

According to *Paint Progress*, house organ of the New Jersey Zinc Co., the outstanding advantages claimed for flame cleaning are that it removes all types of rust and scale, including the difficult "Wustite" (a complex form of rust consisting of a solid solution 77.3 per cent iron and 22.7 per cent oxygen), drives off moisture and leaves a warm, clean, dry surface.

Proponents of flame scaling and dehydrating are pointing to its growing adoption in marine and highway fields. In operation the process consists of heating the scale deposits with a multi-flame oxy-acetylene tip specially designed for the purpose. After wire brushing, the surface is painted while the steel is warm. The application of a rust-inhibiting paint at this point is profitable, for it effects complete prevention at a time when the surface is in excellent condition.



PUMPING HAMS IN A BOSTON PLANT

Efficient artery pumping layout installed recently in the Colonial Provision Co. plant. An endless belt conveys the hams face side up, to the pumpers. Each pumper finds the artery, pumps the ham, and returns it to the belt, skin side up. Sixteen Griffith stainless steel pickle percentage scales have been installed.

BOARS HEAD



Super Seasonings

**MADE ONLY BY
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.
ESTABLISHED 1877**

Up and down the MEAT TRAIL

Death of Sam Stretch Ends

Colorful Spice Trade Career

The death of Samuel Stretch, 82, on April 1 at Mount Vernon, N. Y., ended the career of one of the most colorful figures in the spice trade. Mr. Stretch's death came as the result of an accident complicated by pneumonia.



SAM STRETCH

When he retired from active traveling a few years ago, "Sam" Stretch had been selling spices for practically half a century. He covered the Midwest and New York areas for many years, calling on the meat packing trade on behalf of Van Loan & Co., having previously conducted his own business under the name of Plaut & Stretch.

After retirement, Mr. Stretch carried on his activity on a curtailed basis in the New York area by mail and in person. Born in New York, Mr. Stretch centered his entire business life there except for a period in England as resident manager for the Butterick Publishing Co.

Jackson Packing Co. Stages

\$35,000 Expansion Program

Jackson Packing Co., Jackson, Miss., is in the midst of a \$35,000 building and remodeling program, and is looking forward to an open house celebration soon when the enlarged plant is ready to function as a unit. Two large coolers and a new office are included in the construction, which is being carried out without interruption of regular operations. An addition was built five years ago.

The company employs about 100 persons and has 13 trucks covering virtually every section of the Magnolia state. "Business is better for us," states I. M. Beasley, founder and president of the company, "and we expect it to get better right along. That's why we're making the new improvements and we hope to make others in the future."

Canada Packers Distributing

\$550,000 in Employee Bonuses

In line with its policy of sharing profits with employees, Canada Packers, Limited, is distributing bonuses amounting to \$550,000 among its 5,400 employees. Bonuses will be presented at

dinners held simultaneously in all cities where the company operates packing plants.

The bonus distribution was preceded by sales meetings at the plants. One of the features of the sales conference was an address by President J. C. McLean over a coast-to-coast telephone hookup, during which the latter reviewed the past year's operations for more than 1,000 sales representatives and key employees attending the meetings.

Willard Milner, Provision

Company Head, Dies at 59

Willard E. Milner, president, Milner Provision Co., Inc., Frankfort, Ind., died in an Indianapolis hospital on March 25 after returning from Miami, Fla., where he had gone to recuperate from a recent illness. Death was attributed to a kidney infection and pneumonia. It is believed that his health was impaired by a serious automobile accident in which he was involved more than a year ago.

Fifty-nine years of age, Mr. Milner was extremely active in business affairs. In addition to the Milner Provision Co., which developed from a small slaughterhouse founded by his father, Mr. Milner was interested in a number of retail meat establishments in Ohio and West Virginia, rendering plants, stockyards and a local oil company. Under his guidance, the provision company extended its business over many states.

Oscar F. Mayer, Chicago

Packing Veteran, Is 81

Oscar F. Mayer, veteran founder of Oscar Mayer & Co. Chicago, and present chairman of the board of directors, was greeted by several hundred employees late last week on the occasion of his eighty-first birthday. Born in Bavaria in 1859, Mr. Mayer came to America in 1871, founding his meat packing business in Chicago in 1878. Long prominent in civic affairs as well as in the meat industry, Mr. Mayer is the father of



OSCAR F. MAYER

Oscar G. Mayer, president of the packing company, who is serving his third successive term as president of the Chicago Association of Commerce.

New Kroger Beef Tendering

Plant Opened at Cincinnati

Kroger Grocery & Baking Co. opened its new Tenderay beef tendering plant at Cincinnati, O., on March 26 with appropriate ceremonies, when citizens were admitted to the building and the process explained to them. At a luncheon at the Hotel Gibson, A. J. Schlinkert, in charge of all Kroger meat



THEY DIRECT ACTIVITIES AT TOBIN PACKING CO.

Executives of Tobin Packing Co., Ft. Dodge, are proud of their efficient plant and products. Left to right: Fred J. Clark, sales manager; Walter Casteel, vice president; F. W. Hagerman, assistant general manager, and Robert J. Hughes, treasurer.

operations, and C. L. Arnold, director of the Kroger Food Foundation, made brief talks relating to the development of the new tendering and aging procedure under direction of Dr. M. D. Coulter. The Cincinnati plant will serve Greater Cincinnati and adjacent cities.

Morrell Names E. J. Grier as Assistant Legal Counsel

Edward J. Grier, attorney of Ottumwa, Ia., will become associated with John Morrell & Co. as assistant to George F. Heindel, Morrell general counsel. He will assume his duties with the company effective April 8.

A native of Ottumwa, Mr. Grier was elected county attorney of Wapello County in 1932, a post to which he was re-elected in 1934, 1936 and 1938.

Two Executive Changes Are Announced by Kingan & Co.

Kingan & Co., Indianapolis, has announced the promotion of H. M. Hannum as manager of the company's plant operations division and the appointment of J. W. McElligott as general sales manager. Mr. McElligott, who was formerly vice president in charge of the sales division of the Cudahy Packing Co., is now on vacation and will take up his new duties on May 1.

PACKER'S FARM BULLETIN

The Hormel Farmer, a bulletin of information for producers, is published monthly by Geo. A. Hormel & Co., Austin, Minn., and is one way in which the Hormel company keeps in contact with farmers in its area.

The issue of March 15 contains items on such subjects as "Ames Swine Feeders Day"; "Free Fertilizer"; "They Eat it" (tankage as a good protein supplement for cattle); "By Ear He Feeds Them" (an interesting story about the experiences of P. W. Angell, who likes lamb feeding best of all farm occupations).

The publication is illustrated, and the cover carries a picture of a farm scene.

Personalities and Events Of the Week

Arnold van Hessen, importer and exporter of sausage casings and packing-house products, announces that he has been joined in his business by A. H. Lustig, formerly European representative of the Independent Casing Co. Mr. van Hessen recently moved his business from Chicago to New York and is now located at 120 Wall st.

Doyle Packing Co., Newark, N. J., announces the opening of a new plant at Greenwood, S. C., for Strongheart Dog Rations. The company has plants in Newark, Mokena, Ill., Kansas City and Los Angeles.

Sales offices of the Sylphcase (sausage casing) division of the Sylvania Industrial Corp. are now located at 427 West Randolph st., Chicago, with R. G. Akin, national sales manager, in charge. The move was made April 1 and will facilitate the filling of orders and handling of correspondence. Mr. Akin expresses in advance his appreciation to those who cooperate by forwarding all orders and communications to the new address.

Interested members of the Agricultural Council, Chicago, and luncheon guests, heard John H. Moninger of the Institute of American Meat Packers on April 2 explain the current campaign in behalf of liver sausage. Mr. Moninger's subject was "Creating New Customers."

Mrs. Mary C. Beck and Cleo Blake have begun construction of a packing plant in Sikeston, Mo., which will operate under the name of the Southeast Missouri Packing Co. Mrs. Beck is the widow of Tony C. Beck, who for 13 years operated the Southeast Missouri Packing Co. at Cape Girardeau. The latter firm was sold two years ago to Pipkin-Boyd-Neal.

Gordon Hicks, whose first job with Wilson & Co. was that of an oiler in the engine room of the company's Kansas City plant, has returned to the scene of

his early activities as manager of the wholesale market.

Charter has been granted to the Top Packing, Inc., Shenandoah, Pa., to slaughter livestock and prepare meat products. The incorporators are William J. Walsh, Joseph J. Boreese and Joseph A. Zanecosky.

New plant of the Oppenheimer Casing Co., 430 Washington st., New York City, will be ready for occupancy about April 11. Finishing touches are now being put on the inside and front of the building. The new structure can be easily spotted because of its distinctive robin's egg blue side walls. An open house in "O. C. C. style" is planned for some time this month.

Benjamin Fairstein, representing Brooklyn Kosher Sausage Co., has purchased property at 716 Callowhill st., Philadelphia, and will erect a new plant for the manufacture of sausage and meat products. J. Joshua Fish, architect, will design the building.

The Hausman Packing Co. is reported contemplating the erection of a new plant in Brownsville, Texas, at an estimated cost of \$25,000.

Marion Petsch, stock buyer, Torrington, Wyo., has announced the completion of plans for a packing plant in Reverton, Wyo. Mr. Petsch is a brother of Fred Petsch, one of the largest sale barn operators in the West.

Jacob Dold Packing Co., Buffalo, N. Y., has issued a call for tenders of preferred stock to be purchased by the company for retirement. A fund of \$350,000 has been set aside by directors for the retirement at prices not to exceed \$28 a share, compared with \$25 maximum a year ago. Tenders will be opened April 15.

Expansion of the L. S. Briggs Co., Inc., Washington, D. C., was described by Raymond C. Briggs, president of the packing company, at the recent annual party for employees. The firm now employs 300.

Tentative date for the opening of the Downing Packing Co., Greenwood, Miss., has been set for April 15. Product to be turned out by the company includes sausage, chili, meat loaves and other cured and processed meats. W. C. Downing and J. Y. Downing, Jr., will be in charge of the new enterprise.

Life insurance in amounts ranging from \$500 to \$1,000 has been allotted each of 100 employes of Stark, Wetzel & Co., meat packers, at Indianapolis, Ind. Employes will share in the payment of the premiums with the employing company, the policy having been issued on the contributory basis.

Almost completely rebuilt after the disastrous fire of last November 20, the Butler Packing Co., Butler, Pa., has again resumed regular business. Harvey J. Daum, receiver for the company and its former manager, reports that the firm will again turn out a complete line of meats and meat products. The company has not been operating since the fire which caused estimated damage of \$30,000. In a recent court order, Mr.



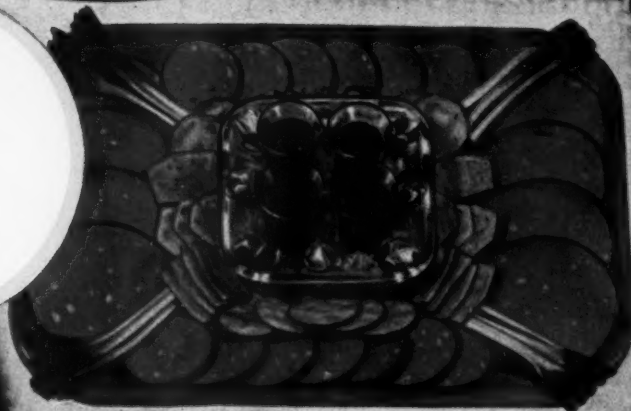
AIRPLANE VIEW OF CARSTENS' TACOMA PLANT

Carstens Packing Co. plant at Tacoma, Wash., is one of the most modern plants on the West coast. It employs 400 persons.

QUALITY BOLOGNA
CALLS FOR
Quality Packaging



BREAKFAST



LUNCH



DINNER

"TEE-PAK"

PROTECTS—IDENTIFIES—

Sells!

Quality products deserve quality packaging. Today your package must do more than protect—it must identify the packer, create a desire to buy, preserve the product, help ring up more sales! "TEE-PAK", the bologna casing that facilitates production, performs all these services for you and your trade. It seals in flavor, identifies through colorful labelling, captures attention in the store, promotes sales down to the last few slices! "TEE-PAK"—the merchandising casing for your bologna and your other prepared meats!

TRANSPARENT PACKAGE COMPANY

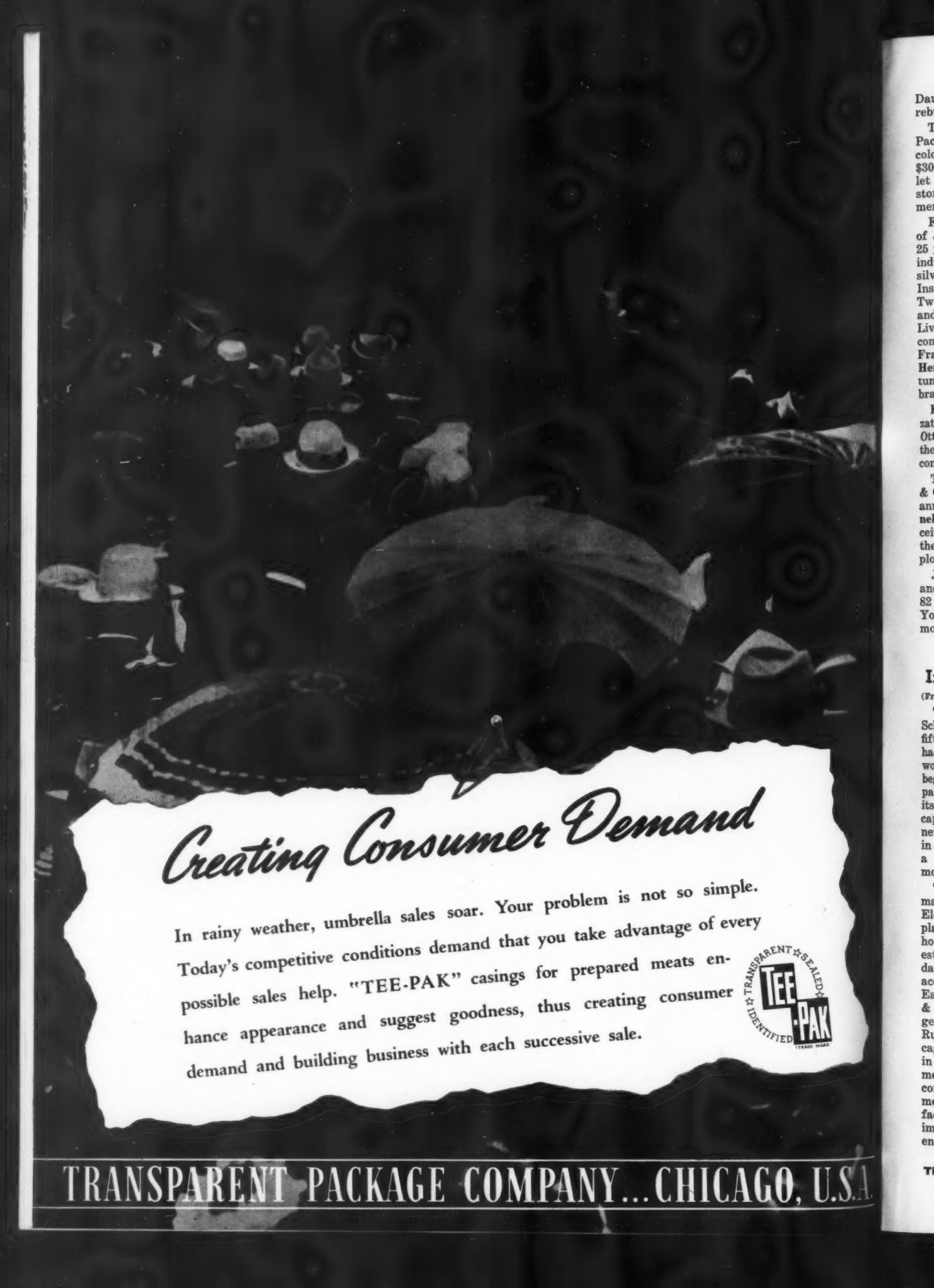
1019 West 35th Street, Chicago, Illinois

TRANSPARENT PACKAGE CO. OF CANADA, LTD.
203 Terminal Building, Toronto, Ontario, Canada
LOCKYERS (SAPITAW) LTD.
10-12 Pall Mall, Liverpool 3, England

HARVEY LITTLE & COMPANY, PTY., LTD.
George Street, Union House, Sydney, Australia
WATSON BROS.
516 Gallowgate, Glasgow, Scotland



"TEE-PAK" casing
are licensed under
Patent No. 195997
and other patents



Creating Consumer Demand

In rainy weather, umbrella sales soar. Your problem is not so simple. Today's competitive conditions demand that you take advantage of every possible sales help. "TEE-PAK" casings for prepared meats enhance appearance and suggest goodness, thus creating consumer demand and building business with each successive sale.



TRANSPARENT PACKAGE COMPANY...CHICAGO, U.S.A.

Daum was authorized to proceed with rebuilding the plant.

The newest facility at the Houston Packing Co., Houston, Tex., will be a cold storage unit and loading dock. A \$30,000 contract for this addition was let recently. The structure is to be one story of reinforced concrete with cement floor.

Five additional members of the staff of John Morrell & Co. have completed 25 years of service in the meat packing industry and are in line to receive the silver button award presented by the Institute of American Meat Packers. Two of these men, Robert Richard Birch and William Blackburn, are at the Liverpool, England, headquarters of the company. The others are: Harvie Franklin Hunt, canning room, Ottumwa; Henry Clay Frost, kill and cut, Ottumwa, and Robert Smith, Philadelphia branch.

Floyd Cummings, package standardization department, John Morrell & Co., Ottumwa, Ia., is spending some time in the East visiting various branches of the company.

The Natchez, Miss., branch of Swift & Company is observing its thirty-fifth anniversary this month, with J. H. Connelly, manager, and his associates receiving good wishes from all parts of the country. The branch has 15 employees.

Jean E. Hanache, canning specialist and meat consultant, is now located at 82 165th st., Jamaica, Long Island, New York. There he will be able to render more complete service.

In the News 40 Years Ago

(From The National Provisioner, April 7, 1900.)

The big freezing addition at the Schwarzschild & Sulzberger Co., Forty-fifth St. and First Ave., New York City, had hardly been finished and put in working order when the management began to overhaul and perfect other parts of the plant so as to complete its equipment for the purposes for which capacity was increased. New machinery, new piping, new things and bigger ones in many parts of the premises indicate a capacity to do a much larger and more satisfactory business.

The big white meat plant of the Eastmans Company at Fifty-ninth St. and Eleventh Ave., New York, is a busy place. Swift and Company's hand takes hold of the throttle on the 16th, and the establishment must be ready for that day to move on the Swift schedule and according to Swift ideas. . . . General Eastern Manager W. H. Noyes, of Swift & Company, is gradually gathering together the working force which Mr. Russell, of the general staff in Chicago, as chief drill officer, is breaking in to the Swift way and the Swift methods. . . . The coming of this great company to New York city to kill domestic and export beef and to manufacture provisions is possibly the most important development in the Eastern end of the meat trade in many years.

In the News 25 Years Ago

(From The National Provisioner, April 3, 1915.)

That the war in Europe has but slight effect upon travel in this country is shown by the fact that Armour and Company have shown five hundred more visitors through their Chicago plant during February than during the corresponding month last year, when there was no war. The number of visitors in February, 1914, was 3,087. The number of visitors in February, 1915, was 3,627.

After two weeks of no arrivals of foreign fresh beef the steamer Voltaire landed at New York during the past week a total of 36,455 quarters of Argentine beef. With the consignment of 33,900 quarters of beef from the same source two weeks ago, this makes a total of a little over 70,000 quarters of imported beef for the Atlantic seaboard market during the past month. More than this amount of South American beef has been going to Europe every week, to fill war orders and to meet the needs of the regular trade there.

The board of directors of Libby, McNeill & Libby at a meeting held in Chicago last Saturday elected W. F. Burrows as president of the company, to succeed the late Edward Tilden. Mr. Burrows has been the vice-president of the company. Other officers chosen were: Henry W. Hardy, treasurer; Charles E. Hill, assistant treasurer; Harry Williams, secretary.

The law passed by the last Congress creating a Federal Trade Commission is now in effect. The members of the Commission were appointed by the President and took office recently. There has been some difference of opinion as to the character of some of the appointments made by the President for this very important business board, but business interests are hoping for the best.

Power Plant Savings

(Continued from page 14.)

prove any idea that the savings to be made by generating power in the small plants are not great enough to justify the investment in generating equipment.

Diesel engines are installed in all of the packing plants referred to. It should not be inferred, however, that this type of prime mover is most suitable in all cases for generating power in the small meat plant. There is a place for the steam engine in the meat industry, as well as for the Diesel engine. The choice of one or the other as most suitable and economical for use in a specific instance depends on the particular conditions existing. The decision should be made by an experienced, unbiased consulting engineer.

TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties," THE NATIONAL PROVISIONER's new book.

For
**EFFICIENCY
WITH SAFETY**
AT
"CROSS-OVER" POINTS



Install
MONTGOMERY
"CROSS-OVER" BRIDGES

MONTGOMERY "CROSS-OVER" BRIDGES provide protection for your employees at Cross-Over points between loading docks. At the same time, the efficient and automatic operation of MONTGOMERY "CROSS-OVER" BRIDGES saves valuable minutes formerly wasted by traffic tie-ups between buildings.

It takes less than a minute to lower a MONTGOMERY "CROSS-OVER" BRIDGE after a freight car leaves the dock. The bridge can be lifted in an equally short time.

Think how much time and money this will save your plant over a period of years. *Before you buy . . . investigate! Write for folder giving complete details.*



Manufacturers of all types of
Industrial Elevators

**HOME OFFICE AND FACTORY
MOLINE, ILLINOIS**

Branch Offices and Agents in Principal Cities

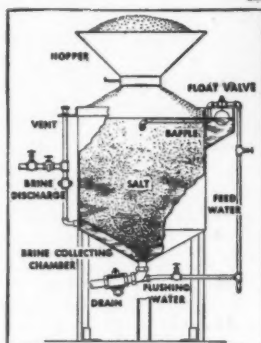
Spick and Span... for better brine with 4 major savings in costs

A DELIGHT to the superintendent of every well-managed meat packing plant is the added cleanliness made possible with The Lixate Process For Making Brine. Yet cleanliness is but one of the many "by-products" of this automatic process. It has earned its way into so many modern meat packing plants primarily because it makes 4 major savings:

1. Saves labor costs for handling salt.
2. Saves labor and power costs for mixing brine.
3. Saves labor costs for distributing brine.
4. Saves salt—users report that they use 10% to 20% less salt with this Process.

The cross-section diagram shows why this automatic Process can make such remarkable savings. Proper grades of Retsof, Avery or Detroit brands of salt are placed in the hopper. Salt flows by gravity to the Lixator below. Water enters a spray nozzle at the top, dissolves the salt without agitation and becomes saturated brine. Lixate Brine is self-filtered and crystal clear. It rises through a collecting chamber to the discharge pipe and flows to a storage tank, where a constant supply is automatically maintained.

It is better brine—crystal clear, chemically pure beyond the requirements of food packing authorities, and is bacteriologically clean. Better brine makes better meat products, naturally. Find out why so many leaders in the meat packing field, why so many pro-



JOSEPH FLEISCHMANN, INC., Astoria, L. I., N. Y.

Among the many quality meat products bearing the Fleischmann name are the high-quality Fleischmann boned hams. A separate plant is devoted to their production and in it is the Lixate installation illustrated above. Here, as in so many more plants, The Lixate Process, installed for economy, soon proves its value for maintaining or improving quality.

★ ★ ★

ducers of quality products, now use Lixate Brine exclusively. Write today for full information.

SALT FOR EVERY PURPOSE

International Salt Company, Inc., produces every type and grade of evaporated salt and Rock Salt. The advice and counsel of the Research Department of International Salt Company, Inc., is freely offered to all who use salt and salt brine in industry.

WRITE FOR THIS BOOK

A copy of this book will be sent on request. Get it, read it and pass it on to your superintendent. It will show you why Lixate Brine has been adopted by plants, both large and small, in many industries. If you prefer, a Lixate Engineer will call, at no obligation, and demonstrate how you can make substantial savings in your own plant.



The LIXATE Process

REG. U.S. PAT. OFF.

FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa., New York, N. Y.

SALES OFFICES: Buffalo, New York • Philadelphia, Pennsylvania • Boston, Massachusetts • Baltimore, Maryland • Pittsburgh, Pennsylvania
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REFRIGERATION *and Air Conditioning*

MEAT PLANT REFRIGERATION

**A Complete Course for
Executives and Workers
Prepared by—**

The National Provisioner

LESSON 56

Ammonia Condenser Pumps

A CONSTANT supply of water over the ammonia condensers is essential for continuous operation of the refrigerating system. The instant the water stops flowing, the head pressure builds up rapidly and the compressor will cease to function unless the water flow is restored. Water absorbs heat from the condensers as long as it continues to flow over the cooling surfaces. The faster the heat is absorbed, the lower the head pressure will be and the less power will be required.

Condenser pumping equipment uses from 10 to 25 per cent of the total power required to operate the refrigerating system. Therefore, the student

should understand the basic principles of equipment used to pump water. A study of the pumping system and its operating problems is vital to low operating costs and continuous operation. No part of the refrigerating system requires greater care, for the ultimate performance of the plant depends on the pumping system.

The fundamental principles of water pumping, explained in this and following lessons, also apply to brine, boiler feed water, lard, tallow, milk, oils, hashed fats, sewage and other materials.

There are three classes of pumps commonly used in the meat packing plant—the reciprocating or plunger type; the constant speed, motor-driven centrifugal pump; and the rotary pump. The first two are used for ammonia condensing service. The last named is well adapted for handling viscous fluids.

A condensing pump must handle a tremendous weight of water. A 100-ton plant using 5 gallons of water per minute per ton of refrigeration lifts 3,000 tons of water each 24 hours. The pump, therefore, must be of extremely rugged design.

The centrifugal pump has the advantage of low cost and minimum space and weight. It has only one rotating part and a constant, uniform discharge pressure. Lubrication requirements are less exacting than for

the reciprocating pump, but the motor driven centrifugal pump has the disadvantage of uniform, constant speed. It is a tailor-made job, designed to fit one set of conditions and its efficiency is reduced when it is used under situations differing from those for which it was planned.

It is the only pump, however, which makes use of the power delivered to it by the entering liquid. This power, or head, is passed through the pump and is in no way lessened when the pressure at the discharge end is stepped up.

Power Cost Cut

The water supply for many meat packing plants comes from a city water main which is under pressure. The centrifugal pump utilizes all of this pressure. If the water is supplied at 15 lbs. pressure, the head against which the water is delivered is reduced 15 lbs. In other words, 15 lbs. of energy are delivered free with the water. This may seem a small saving, but if the pump discharges at 45 lbs. pressure, 30 per cent of the total power required is furnished free with the entering water.

The reciprocating duplex pump does not utilize this suction head to advantage. The chamber of the pump fills completely, but the head is lost once the suction valves close. This type of pump has a pulsating discharge, packing, and many moving parts. However, it will lumber along when it is badly in need of repairs, whereas the centrifugal pump quits under such conditions.

Pump Performance

The motor driven centrifugal pump has the greatest efficiency when delivering the exact quantity of water against the head for which the pump was designed. Any deviation from these conditions results in loss of power because motor speed cannot be varied.

If the desired quantity of water is not delivered, the gate valve in the discharge line is throttled. This saves some power, but this saving is not directly proportional to the requirements. Under these conditions the discharge valve becomes a pressure reducing valve, and the pump is forced to work against a higher head than the one for which it was designed.

Performance characteristics of the centrifugal pump depend on the construction of the runner. When the discharge valve is throttled, the horsepower is reduced because less water is handled, but the head pumped against is increased. It is impossible to design the runner with a perfectly flat dis-



ROOMY BODIES USED ON NEW ESSKAY TRUCKS

One of three new trucks placed in service recently by Wm. Schludenberg-T. J. Kurlde Co., Baltimore, Md. Bodies are fully insulated and refrigerated with ice and salt in Icefin units. They were built by the Theurer Wagon Works, North Bergen, N. J., and are mounted on Mack chassis. Note reflector buttons set into firm's initials on rear door, also the location of this door.

charge curve to meet all conditions.

Meat packing plants which operate a number of centrifugal pumps make a frequent check of power consumption against output. Power consumption seldom is under 50 per cent of the motor rating regardless of output. Power consumption is linked closely with preventive maintenance. A careful, periodic check on the equipment not only reduces the necessity for repairs, but holds power cost to a minimum.

Calculating Pumping Heads

Speeds of centrifugal pumps are as high as 3,600 r.p.m. These pumps are thoroughly reliable, since the bearing speed of a 3,600 r.p.m. pump is but 20 per cent greater than the pump designed to operate at 1,800 r.p.m.

Ammonia condenser pumps are constructed from cast iron and are equipped with bronze fittings. The complete rotating element, together with the bearings, can be replaced easily and quickly. An old pump with a new rotating element will have the efficiency of a new pump. Shafts are subject to extreme torsional shock if the power is shut off suddenly; therefore, special steels, such as stainless, are recommended for shafts. A check valve is always placed in the discharge line close to the pump to prevent shaft breakage and to prevent emptying of the water system.

Gate valves are used in both suction and discharge lines. The question may arise as to the characteristics of an old pump from which the name plate is

missing. The following formula may be used to determine the head against which the pump will work. Measure the impeller diameter and apply the figure in the following formula:

$$H = \left(\frac{D \times N}{1,840} \right)^2$$

H is head in feet.

D is diameter of impeller in inches.

N is revolutions per minute.

The quantity of water delivered is determined from the impeller width. A close check can be made by comparing the pump data with pump tables, knowing the diameters of suction inlet and discharge.

A rule for determining the approximate capacity of a pump from which the name plate is missing is:

Capacity in g.p.m. = 40 (diameter of discharge in inches).²

QUESTIONS

(For the student to answer)

1.—An old centrifugal pump in good condition has an impeller diameter of 12½ in. To what head will it deliver water when operated by a 1,200 r.p.m. motor? By an 1,800 r.p.m. motor?

2.—How often should a centrifugal ammonia condenser pump be overhauled? Why?

EDITOR'S NOTE.—Lesson 57 will discuss elementary pumps.

Watch the Classified Advertisements page for bargains in equipment.

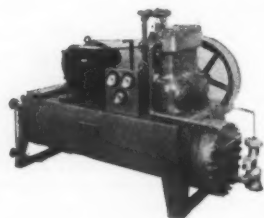
PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks for week ended April 3:

—Week ended April 3—						Mar. 27
Sales	High	Low	Close	Close		
Amal. Leather...1,500	2	1½	1½	1½		
Do. Pfd. 200	16	16	16	15½		
Amer. H. & L...2,900	5½	4½	5½	4½		
Do. Pfd. 100	34	31½	34	34½		
Amer. Stores...1,000	13½	12½	12½	13½		
Armour Ill...8,850	5½	5½	5½	5½		
Do. Pr. Pfd...2,300	55½	51½	55½	52½		
Do. Pfd. 200	109	109	109	109½		
Do. Del. Pfd... 200	109	109	109	109½		
Beechum Pack... 100	2½	2½	2½	2½		
Bohach, H. C. ... 100	2½	2½	2½	2½		
Do. Pfd. 150	31½	27½	27½	31		
Chick. Co. Oil... 400	12½	11½	12½	12		
Childs Co...1,400	6½	6½	6½	6½		
Cudahy Pack...1,400	13½	12½	13	13		
Do. Pfd. 100	70	70	70	70		
First Nat. Strs...1,200	44½	44½	44½	44½		
Gen. Foods...5,400	48½	47½	47½	47½		
Do. Pfd. 100	118	118	118	116½		
Glidden Co...1,700	18	17½	17½	17½		
Do. Pfd. 700	44½	44	44	44½		
Gobel Co...3,200	3½	3½	3½	3½		
Gr. A. & P... 575	105½	104½	104½	104		
Do. 1st Pfd... 100	35	34½	34½	35		
Hormel, G. A. ... 100	2½	2½	2½	2½		
Hygrade Food... 300	32½	32	32	32		
Kroger G. & B...4,400	7½	6½	7	7		
Libby McNeill...2,050	3½	3½	3½	3½		
Mickelberry Co... 150	6	5½	6	6½		
M. & H. Pfd... 260	42½	42½	42½	43½		
Morrell & Co... 100	8½	7½	8½	8½		
Nat. Tea...22,400	69	68	68	68		
Pro. & Gamb...5,000	115½	115	115	115½		
Do. Pfd. 200	52½	50½	52	51		
Rath Pack...4,700	110½	110½	111	111		
Safeway Strs...180	112½	111½	111½	111½		
Do. 5½ Pfd... 920	112½	111½	111½	111½		
Do. 7½ Pfd... 300	112½	111½	111½	111½		
Stahl Meyer... 100	22½	22½	22½	22½		
Swift & Co...4,300	28½	27½	28½	28		
Do. Intl...4,450	28½	27½	28½	28		
Trunz Pork... 100	5½	5½	5½	5½		
U. S. Leather... 900	9½	9½	9½	9½		
Do. A...1,000	61	61	61	60		
Do. Pr. Pfd... 200	2½	2½	2½	2		
United Stk. Yds. 600	7½	7½	7½	6½		
Do. Pfd. 200	22½	21½	22½	22		
Wesson Oil...1,100	68½	68½	68½	68		
Do. Pfd. 100	5½	5½	5½	5½		
Wilson & Co...4,700	65	64	65	64		
Do. Pfd. 700						

REVIVE DIMINISHING PROFITS BY REPLACING OBSOLETE EQUIPMENT WITH BAKER'S NEW STREAMLINED AMMONIA REFRIGERATING UNITS

Is outmoded refrigerating equipment scooping cash out of your till every day in the form of reduced efficiency, increased operating cost, or expensive, time-consuming breakdowns? Protect your profits from these needless inroads by installing modern BAKER Refrigeration.



BAKER'S new streamlined Ammonia Compressors and Self-Contained Refrigerating Units provide maximum efficiency at the lowest operating cost in BAKER'S history. Write today for complete information.

BAKER ICE MACHINE CO., INC.
1314 Evans St., Omaha, Nebraska
SALES AND SERVICE IN ALL PRINCIPAL CITIES



BAKER

AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

MISSISSIPPI LOCKER PLANT

A new locker plant, housing 500 lockers and equipped with ultra-violet lamps in the beef chill room, was placed in service at Jackson, Miss., recently by F. C. Brackett after a two-day open house session. The plant, constructed at a cost exceeding \$25,000, will deal principally with consumers, but will also manufacture and sell sausage.

The unit contains a quick-freeze room, chill room, pork curing room, three smokehouses and an abattoir. It is equipped to handle more than 1,000,000 lbs. of produce annually, and provision has been made for later expansion. Mr. Brackett has agreements with about 50 farmers to raise beef on feeds suggested by him, on the understanding that he will purchase later.

LITTLE INTERNATIONAL SHOW

The Little International Livestock show at Pennsylvania State College will hold its silver anniversary on April 27. Five or more classes in each of the four major divisions of farm animals will be shown, and each division has its student superintendent and assistant superintendent to direct student exhibitors. The championship performance of their sheep and hogs at recent national shows has inspired students to seek instruction in livestock feeding and showing beyond that given in the classroom.

GET READY RIGHT NOW FOR *Greater Profits* FROM NOW ON

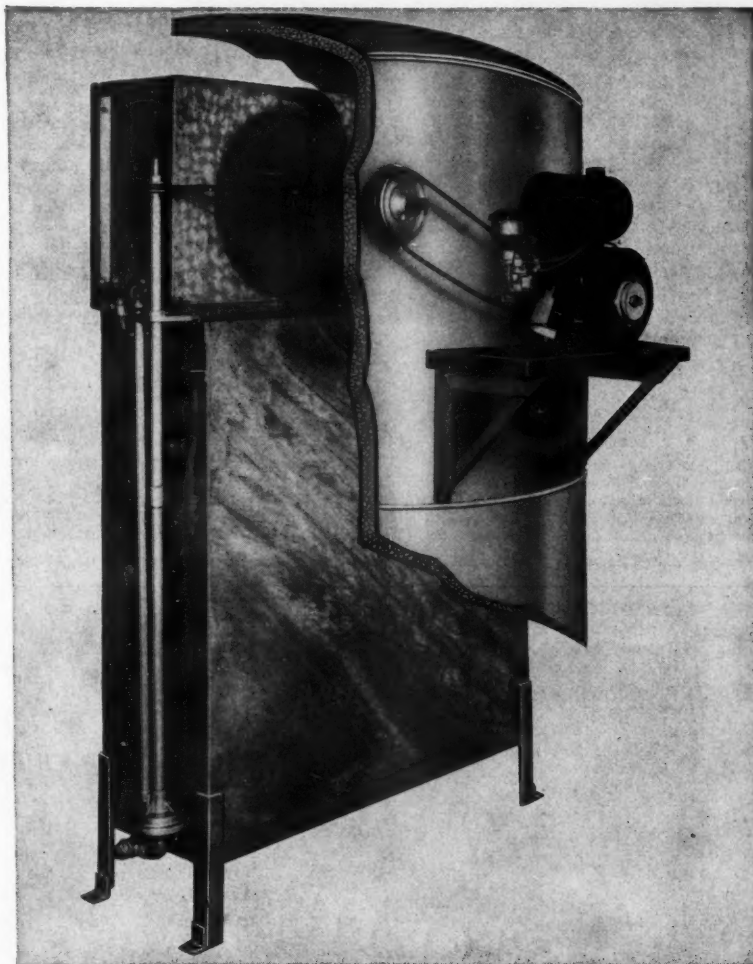
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Spoilage Losses and
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EASIER
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*Find out today about
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Cooling System for
the Transportation
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TIME TESTED AND PROVED
(in actual operation)
for EFFICIENCY-ECONOMY



Increased sales result from the improved delivery condition of meats and meat products when they are protected in transit by Coldjet truck refrigeration... just one of the sources of *extra profit* you get with Coldjet. This compact, light weight, clean unit assures delivery of loads without spoilage losses. Coldjet

users have found it *low* in initial cost—*low* in operating cost—*high* in profit returns. Complete technical and operating information on request. Send in the coupon *today* to learn how Coldjet can *make* money for you.

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U. S. Refrigerated Warehouse Space Increased Slightly from 1937 to 1939

COMMERCIAL refrigerated warehouse capacity in the United States rose 2 per cent, or 16 million cu. ft., between October 1, 1937 and October 1, 1939, according to returns from 1,481 cold storage warehouses and meat packing establishments which report their perishable food holdings each month to the Agricultural Marketing Service.

The 16 million net cubic foot increase from 1937 was accounted for by an apparent reduction of 5 million cu. ft. in coolers and a net increase of 21 million ft. in freezer space. There was a net increase of 107 concerns engaged in cold storage warehousing between the 1937 and 1939 surveys; this is almost entirely due to a rise in the number of apple warehouses.

While the number of meat packing establishments reporting their refrigerated storage capacity dropped

from 309 in 1937 to 291 in 1939, with cooler space declining from 236,143,000 cu. ft. in 1937 to 206,793,000 cu. ft. in 1939, the number of meat packing plants doing some public storing rose from 14 in 1937 to 24 in 1939. Cooler space in this latter classification increased from 25,438,000 cu. ft. in 1937 to 48,603,000 cu. ft. in 1939, and freezer space from 5,913,000 cu. ft. in 1937 to 15,934,000 cu. ft. in 1939.

The preliminary report of the Agricultural Marketing Service on refrigerated warehouse capacity, showing gross space in various types of cold storage and meat packing establishments on October 1, 1939, follows. The summary is based upon reported gross space inside refrigerated rooms with no allowance made for aisles, columns, cooling coils or loss of space due to height of piles.

REFRIGERATED WAREHOUSE CAPACITY
(October 1, 1939)

Classification	1937			UNITED STATES			1939		
	No.	1,000 cubic feet	Total	No.	1,000 cubic feet	Total	No.	1,000 cubic feet	Total
		No.	Co. Freezer		No.	Co. Freezer		No.	Co. Freezer
Public cold storage warehouses.....	636	240,931	92,902	333,833	608	243,500	107,868	351,368	
Private cold storage warehouses.....	237	23,952	7,938	33,890	279	26,591	5,481	32,072	
Private plants doing some public storing...	178	39,550	13,407	52,957	189	37,447	12,991	50,438	
Meat packing establishments.....	309	236,143	42,148	278,291	291	206,793	41,232	248,025	
Meat plants doing some public storing.....	14	25,438	5,013	31,351	24	48,608	15,934	64,537	
Total	1,374	568,013	162,309	730,322	1,481	562,934	183,506	746,440	



....and 7 Reasons Why!

1. **SPRAY NOZZLES** . . of bronze, self cleaning type. No coils or fins to defrost—no loss of efficiency through frost insulation—no impeded air flow.
2. **CLUTCH FOR EASY STARTING** . . disconnects mechanism from motor.
3. **BALL AND ROLLER BEARINGS THROUGHOUT** . . minimum wear, minimum attention, minimum friction loss.
4. **HEAVY DUTY PUMP** . . bronze fitted, self priming, roller bearing equipped, centrifugal type, sealed at factory and requires no attention.
5. **EXTRA CAPACITY FAN** . . 8" double Squirrel Cage type, completely recirculates air in 24-ft. trailer every 60 seconds or less.
6. **DEPENDABLE ENGINE** . . 1 H. P., 4 cycle, standard make, fitted with special clutch. Plenty of reserve power.
7. **SMALL FLOOR SPACE YET AMPLE ICE CAPACITY** . . needs only 16'x42"—chamber of copper bearing steel, hot dipped galvanized after fabrication, holds 600 lbs. of ice.

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Chicago, Ill.

NEW!
**BETTER TRUCK
AND TRAILER
REFRIGERATION**

N. Y. WAGE-HOUR RULING

An employe may insist on his right under the federal wage-hour law to collect double the amount of wages and overtime due him, although the employer offers to settle for only the amount due, according to a decision handed down by Justice C. S. Desmond in the New York State Supreme Court in Erie County.

The court held that a contract between an employer and employe does not prevent the application of the wage-hour law, and that an employe's suit for wages and overtime recovery may be brought in a state court of competent jurisdiction. Justice Desmond's decision included also a refusal to consider a defense plea that the Fair Labor Standards Act is unconstitutional. On the contrary, he said: "It seems more likely that it is constitutional."

ILLINOIS HOG GROWERS' DAY

The meat packing industry will play an important part in activities of Illinois Swine Growers' Day, to be held at the University of Illinois, Urbana, on April 12. Problems of the pork business will be discussed by producers, educators and packers.

Among the important talks on the day's program are: "Economic Situation of Lard and Pork Products," by E. J. Working, Agricultural Economics Department, University of Illinois; "Why Mrs. America Should Increase Her Use of Lard," by Inez Wilson, National Live Stock and Meat Board, and "How Can the Producer and Packer Cooperate in the Solution of the Lard and Pork Products Problem," by Oscar G. Mayer, Institute of American Meat Packers.

STAMP PLAN REVISION

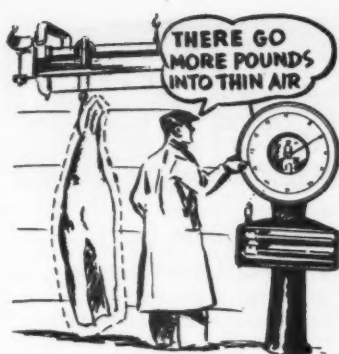
Latest revision of the stamp plan of surplus commodities distribution, instituted recently by the FSOC, is expected to add from 10 to 15 per cent to the volume of food moving under the plan.

Under the revision, the orange stamps, which are purchased by relief clients as a condition to obtaining the free blue stamps, may no longer be used for purchasing household supplies, such as soap, but may be converted only into food products. The blue stamps will continue as payment for surplus foods only.

With the recent addition of Baltimore, Md., the number of cities included in the plan reached 54.

TEST YOUR PORK SCALES

How often do you test the scales in your pork department? Read "PORK PACKING," The National Provisioner's latest revision of "The Packers' Encyclopedia."



IF FOOD SHRINKAGE

is Your Problem . . .

"Buffalo" UNIT COOLERS
are Your Solution!

Dead air methods of cold storage are rapidly on the way out because:

These obsolete methods don't give perishable foods the real protection they need. There are too many cold spots, too many warm spots, too much dehydration.

Buffalo Unit Coolers

- Keep the cold air constantly in circulation throughout the entire cold storage area.
- Maintain the right amount of relative humidity.
- Keep temperatures uniform.

That means safe refrigeration and an absolute minimum of food shrinkage. And every pound of shrinkage saved means more profit when the food is sold.

It's good business to refrigerate with Buffalo Unit Coolers. For complete information, write

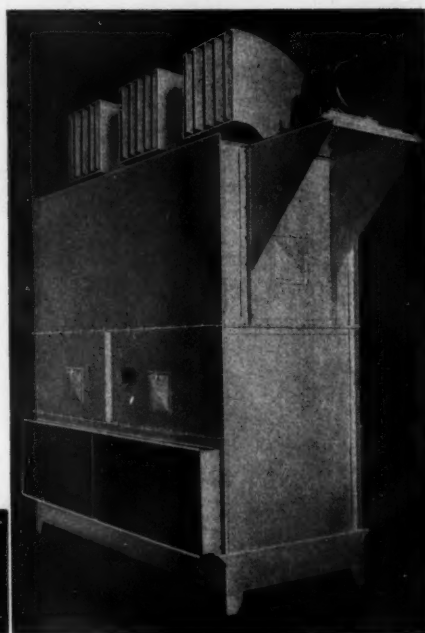
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Deliver your Fresh Meat Cuts quickly, safely and economically! You get more ton-miles per dollar with



WARNSMAN REFRIGERATOR BODIES

Better service means greater demand for your product! Better service is faster, safer, more dependable service when WARNSMAN Refrigerator Bodies are on the job. Their modern design, stronger construction and built-in economy meet the most rigid requirements of the Meat Packing Industry. These mechanically refrigerated bodies are dry, sanitary and maintain uniformly low temperatures . . . cost less to operate! Write today for full particulars.

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And it rates the dependable, profit-protecting accuracy of Fairbanks Scales

• Time is money—and so is *meat*. That's why your weighing operations deserve the accuracy of Fairbanks Scales. Many of the weighing operations in the handling of meat can be best handled with a *Fairbanks Bench-dial Scale*. These are available in moisture-proof or regular type, with capacities, dial charts, and tare beams to suit your various requirements.

In addition to simplicity of design and sturdy construction, Fairbanks Bench-dial Scales combine many features found only in this scale. These features make them especially suitable for use where weighing equipment must withstand moisture, salt, and other deteriorating elements.

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GENUINE VEGETABLE PARCHMENT IS THE ONLY PAPER THAT HAS BOTH APPEARANCE AND THE QUALITIES NECESSARY TO PRESERVE THE FRESHNESS AND QUALITY SO ESSENTIAL TO CREAMERY AND OTHER MOIST FOOD PRODUCTS.

West CARROLLTON

GENUINE VEGETABLE PARCHMENT~

gives this protection and more, it is odorless, insoluble and grease-proof

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WEST CARROLLTON ~ OHIO

February, Two-Months' Pork Exports Far Ahead of 1939

EXPORTS of meat products during February and the first two months of 1940 were generally much larger than shipments in the like period last year, with the exception of lard. Decline in pork product imports continued, while February and the two-

months receipts of foreign beef, mostly canned, were about double those of the same period in 1939.

February pork exports were about three times as large as in February, 1939, while the total for January-February, 1940, was approximately three and

one-half times the total for the first two months of 1939. Increase in pork exports was largely due to the rise in shipments of fresh pork to Canada. Beef and veal exports were double those in February a year ago, and about 25 per cent greater than in January, 1940.

Fresh and frozen pork exports in February were about 5 million lbs. larger than in January. Exports of Cumberland and Wiltshire sides, while not as large as in January, were about six times as large as in last February. Hams and shoulders were the only pork products which showed a decrease in exports from January, 1940, and February, 1939.

Lard exports in February were 2½ million lbs. under the total exported in January, 1940, and only 500,000 lbs. greater than the total in February, 1939.

Imports of beef and veal, mostly canned beef, were double the total received a year earlier, but approximately 2 million lbs. under January, 1940. Pork imports continued to decline, totaling 524,566 lbs., in February compared with 677,682 lbs. in January and 4,126,389 lbs. in February, 1939.

Exports and imports of beef, pork, lard and sausage materials during February and the first two months of 1940, appear on this page.

FOREIGN TRADE IN MEATS AND LARD

	Feb., 1940 lbs.	Feb., 1939 lbs.	2 mos., 1940	2 mos., 1939
IMPORTS				
Beef and Veal—				
Beef, fresh	169,371	154,440	304,656	337,918
Veal, fresh	7,813	5,490	15,908	7,179
Beef and veal, pickled or cured	174,178	72,473	334,401	201,691
Beef, canned	6,516,941	3,124,275	14,969,902	7,489,057
Total beef and veal	6,868,303	3,856,678	15,623,867	8,035,845
Pork—				
Pork, fresh and frozen	157,139	111,853	330,623	254,419
Hams, shoulders and bacon	264,397	3,705,484	686,402	7,442,157
Pork, pickled, salted and other	103,030	300,052	185,228	510,137
Total pork	524,566	4,126,389	1,202,248	8,206,713
EXPORTS				
Beef and Veal—				
Beef and veal, fresh	1,011,493	369,988	1,766,180	867,890
Beef, cured	557,038	292,513	477,857	717,858
Beef, canned	198,542	178,564	367,543	360,780
Total beef and veal	1,767,063	841,065	3,091,580	1,946,518
Pork—				
Fresh and frozen	16,283,978	1,443,123	28,318,369	3,321,130
Cumberland and Wiltshire sides	1,278,769	244,427	5,030,024	575,026
Hams and shoulders	3,568,771	4,096,317	9,867,530	7,840,481
Bacon	1,589,145	894,445	3,964,381	1,772,778
Pickled	3,111,085	803,581	5,193,596	1,422,546
Canned	1,770,373	961,317	3,895,679	1,756,620
Total pork	27,682,121	8,243,210	56,269,579	16,688,581
Lard	23,132,915	24,483,399	53,121,243	53,003,876
Sausage—				
Sausage	220,290	204,728	479,182	461,223
Sausage ingredients	239,243	139,225	385,955	226,566

HOG CUTTING RESULTS SHOW SOME IMPROVEMENT

Hog prices were lower this week and the cutting loss showed some improvement over last week. Cost of light-weight hogs declined 21c per cwt., medium-weights, 19c per cwt. and heavy-weights, 14c per cwt., while product values declined only 5c on light averages, 11c on medium averages, and 7c on heavies. As a result the loss per cwt. on 180@220-lb. hogs declined 13c; 220@240-lb. hogs, 6c, and 270@300-lb. hogs, 5c per cwt. from last week.

	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.			220-240 lbs.			270-300 lbs.			
Regular hams	14.00	11.0	\$ 1.54	13.70	10.9	\$ 1.49	13.50	10.9	\$ 1.48
Picnics	5.60	7.4	.41	5.40	7.1	.38	5.10	7.1	.36
Boston butts	4.00	8.9	.36	4.00	8.7	.35	4.00	8.0	.32
Loins (blade in)	9.80	10.4	1.02	9.60	10.0	.96	9.10	9.5	.86
Bellies, S. P.	11.00	7.7	.85	9.70	7.3	.71	3.10	6.1	.19
Bellies, D. S.	2.00	4.2	.08	9.90	4.1	.41
Fat backs	1.00	3.4	.08	3.00	3.7	.11	4.50	4.2	.19
Plates and jowls	2.50	2.8	.07	3.00	2.8	.06	3.30	2.8	.09
Raw leaf	2.10	4.4	.09	2.20	4.4	.10	2.10	4.4	.09
P. S. lard, rend. wt.	12.40	4.8	.60	11.00	4.8	.53	10.20	4.8	.49
Spareribs	1.60	5.6	.09	1.60	5.5	.09	1.50	5.4	.08
Trimming	3.00	4.5	.14	2.80	4.5	.13	2.70	4.5	.13
Feet, tails, neckbones	2.0004	2.0004	2.0004
Offal and miscellaneous202020
TOTAL YIELD AND VALUE									
			\$ 60.00			\$ 5.44			\$ 70.00
									\$ 5.25
									\$ 71.00
									\$ 4.93
Cost of hogs per cwt.		\$ 5.05			\$ 5.08			\$ 4.85	
Condemnation loss		.03			.03			.03	
Handling and overhead		.61			.52			.43	
TOTAL COST PER CWT. ALIVE		\$ 5.69			\$ 5.63			\$ 5.31	
TOTAL VALUE		5.44			5.25			4.93	
Loss per cwt.		\$.25			\$.38			\$.38	
Loss per hog		.50			.87			1.08	

MEAT IMPORTS AT NEW YORK

Imports for the period March 21 to 27, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned corned beef		234,000
—Roast beef in tins		234,000
Canada—Fresh frozen ham		27,722
—Fresh chilled pork cuts		15,280
—Fresh pork cuts		7,321
—Fresh chilled calf livers		3,680
—Smoked bacon		2,635
—Bacon middles		2,271
—Smoked sausage		266
—Veal livers		240
—Frozen beef tongues		61
—Pork sausage		25
—Smoked backs		18
Irish Free State—Smoked bacon		3,175
Italy—Smoked sausage		2,976
France—Liverpaste in tins		2,040
—Smoked ham		1,442
Cuba—Blood pudding in lard		960
Holland—Smoked ham		773
Denmark—Liverpaste in tins		712
Uruguay—Cooked sausage in tins		300

PORK PRODUCTS EXPORTS

Exports of provisions from Atlantic and Gulf Ports for week ended March 30, 1940, as far as segregation is available:

TOTAL EXPORTS BY PORTS*

From	Pork, Bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	794	2,258	288
New Orleans	794	2,546	1,439
Total Week	92	3,086	2,865
Previous Week	92	4,290	2,865
2 weeks ago	92	4,290	2,865
Cor. week 1939	92	4,290	2,865

SUMMARY NOV. 1, 1939 TO MARCH 30, 1940

	1939, to 1940	1938, to 1939
Pork, M lbs.	153	55
Bacon and Hams, M lbs.	27,437	91,253
Lard, M lbs.	44,032	83,368

*Export data not available from Canadian ports.

CHICAGO PROVISION MARKETS

Provisions and Lard

CASH PRICES

Based on actual carlot trading Thursday, April 4, 1940

REGULAR HAMS	
Green	S.P.*
8-10	13
10-12	13
12-14	12 1/2
14-16	12
10-16 range	11 1/4

BOILING HAMS	
Green	S.P.*
16-18	12
18-20	12
20-22	12
10-20 range	11 1/4
10-22 range	11 1/4

SKINNED HAMS	
Green	S.P.*
10-12	13 1/4
12-14	13 1/4
14-16	13 1/4
16-18	13
18-20	12 1/2
20-22	12 1/2
22-24	12 1/2
24-26	11 1/4
26-30	10 1/4
25-up, No. 2's inc.	9 1/4 @ 10

PICNICS	
Green	S.P.*
4-6	8 1/2
6-8	7 1/2 @ 7 1/4
8-10	7 1/2 @ 7 1/4
10-12	7 1/2 @ 7 1/4
12-14	7 1/2 @ 7 1/4
8-up, No. 2's inc.	7 1/2 @ 7 1/4
Short shank 1/2 @ 1/2 c over.	

BELLIES	
(Square cut seedless)	D.C.*
Green	8 1/4
6-8	8 1/4
8-10	8 1/4
10-12	7 1/2 @ 7 1/4
12-14	7 1/2
14-16	7 1/4
16-18	7 1/4

GREEN AMERICAN BELLIES	
18-20	5 1/4 @ 5 1/2
20-25	5 1/2

D. S. BELLIES	
Clear	Rib
16-18	5 1/4 n
18-20	5 1/4
20-25	5 1/4
25-30	5 1/4
30-35	4 1/2
35-40	4 1/2
40-50	4 1/2

D. S. FAT BACKS	
6-8	4 1/2
8-10	4 1/2
10-12	4 1/2
12-14	5
14-16	5 1/4
16-18	5 1/4
18-20	5 1/4
20-25	5 1/4

OTHER D. S. MEATS	
Regular plates	4 1/2
Clear plates	4 1/2
D. S. jowl butts	3 1/4
S. P. jowls	3 1/4
Green square jowls	4
Green rough jowls	3 1/4 @ 3 1/2

CHICAGO LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Mar. 30	5.55ax	4.70b	4.75n
Monday, Apr. 1	5.52 1/2 n	4.70n	4.75n
Tuesday, Apr. 2	5.57 1/2 n	4.75n	4.75n
Wednesday, Apr. 3	5.60n	4.82 1/2	4.75n
Thursday, Apr. 4	5.72 1/2 n	4.90n	4.87 1/2 n
Friday, Apr. 5	5.72 1/2 n	4.90n	4.87 1/2 n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	6.75
Kettle rend., tierces, f.o.b. Chgo.	7.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	7.75
Neutral, tierces, f.o.b. Chgo.	7.50
Shortening, tierces, c.a.f.	9.50

FUTURE PRICES

SATURDAY, MARCH 30, 1940

	Open	High	Low	Close
LARD—				
Mar.	5.55	5.60	5.55	5.50b
May	5.55	5.60	5.55	5.60
July	5.77 1/2	5.80	5.77 1/2	5.80
Sept.	6.00-5.97 1/2	6.02 1/2	5.97 1/2	6.00b
Oct.	6.10	6.10b

Sales: May, 11; July, 6; Sept., 16; Oct., 4; total, 37 sales.
Open interest: May, 1,172; July, 973; Sept., 1,041; Oct., 121; total, 3,307 lots.

CLEAR BELLIES—	
May	5.45
July	5.95

MONDAY, APRIL 1, 1940

	Open	High	Low	Close
LARD—				
May	5.55-52 1/2	5.60	5.52 1/2	5.57 1/2
July	5.77 1/2	5.82 1/2	5.75	5.80ax
Sept.	5.97 1/2-95	6.02 1/2	5.95	5.97 1/2 b
Oct.	6.05	6.10	6.05	6.10ax

Sales: May, 12; July, 16; Sept., 24; Oct., 8; total, 60 sales.
Open interest: May, 1,163; July, 983; Sept., 1,051; Oct., 126; total, 3,323 lots.

CLEAR BELLIES—	
May	5.40ax
July	5.95n

TUESDAY, APRIL 2, 1940

	Open	High	Low	Close
LARD—				
May	5.55	5.62 1/2	5.55	5.62 1/2 ax
July	5.77 1/2	5.82 1/2	5.77 1/2	5.82 1/2 b
Sept.	6.00	6.07 1/2	5.97 1/2	6.05
Oct.	6.07 1/2	6.15	6.07 1/2	6.15

Sales: May, 14; July, 13; Sept., 26; Oct., 17; total, 70 sales.
Open interest: May, 1,150; July, 981; Sept., 1,061; Oct., 134; total, 3,326 lots.

CLEAR BELLIES—	
May	5.40ax
July	5.95n

WEDNESDAY, APRIL 3, 1940

	Open	High	Low	Close
LARD—				
May	5.62 1/2	5.70	5.62 1/2	5.70b
July	5.85	5.92 1/2	5.82 1/2	5.92 1/2 ax
Sept.	6.07 1/2	6.12 1/2	6.07 1/2	6.12 1/2 ax
Oct.	6.15	6.22 1/2	6.15	6.22 1/2 ax

Sales: May, 35; July, 24; Sept., 40; Oct., 10; total, 109 sales.
Open interest: May, 1,129; July, 991; Sept., 1,087; Oct., 140; total, 3,347 lots.

CLEAR BELLIES—	
May	5.40ax
July	5.95

THURSDAY, APRIL 4, 1940

	Open	High	Low	Close
LARD—				
May	5.72 1/2	5.85	5.72 1/2	5.77 1/2 b
July	5.95	6.05	5.95	6.00ax
Sept.	6.15	6.25	6.15	6.20ax
Oct.	6.27 1/2	6.35	6.27 1/2	6.30ax

Sales: May, 68; July, 30; Sept., 51; Oct., 18; total, 167 sales.
Open interest: May, 1,061; July, 991; Sept., 1,065; Oct., 115; total, 3,332 lots.

CLEAR BELLIES—	
May	5.40n
July	5.95

FRIDAY, APRIL 5, 1940.

	Open	High	Low	Close
LARD—				
May	5.80	5.80	5.77 1/2	5.77 1/2 ax
July	6.00	6.00	5.97 1/2	6.00ax
Sept.	6.22 1/2	6.22 1/2	6.17 1/2	6.17 1/2
Oct.	6.30-32 1/2	6.32 1/2	6.25	6.27 1/2 ax

CLEAR BELLIES—	
May	5.40n
July	6.00

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended March 30, 1940, were:

	Week Mar. 30	Previous week	Same week '39
Cured meats, lbs. 10,296,000	14,445,000	16,168,000	
Fresh meats, lbs. 57,724,000	47,761,000	53,074,000	
Lard, lbs.	3,810,000	2,208,000	3,388,000

WHILE lard showed considerable strength in the futures market this week, prices of fat cuts eased in carlot trade; fresh pork was steady with the decline in hog receipts.

LARD.—Prices were fairly steady in the Chicago futures market on Monday with some commission and cash house selling; higher grain prices aided lard. Buying of October, possibly for cotton oil interests, resulted in a firm tone on Tuesday. Values improved further at midweek and there was some investment buying on strength in securities. Offerings in May were light and trade buying represented hedge removals.

Thursday's market was strong with shorts and houses with Eastern connections as buyers. There was some realizing and hedge selling by warehouse interests. Firmness in grains and cotton oil offset bearish hog news.

Prices were about steady at New York. Prime western was quoted at 6.00@6.10c; middle western, 5.90@6.00c; New York city in tierces, 5 1/2 @ 5 1/2 c, tubs, 5 1/2 @ 5 1/2 c; refined Continent, 6@6 1/2 c; South America, 6 1/2 @ 6 1/2 c; Brazil kegs, 6 1/2 @ 6 1/2 c, and shortening in carlots, 9c, smaller lots 9 1/4 c.

CARLOT TRADING.—Prices of most green joints were steady to a shade lower in the carlot market this week, but fat cuts were lower. The heavier regular hams were held at 1/4 c advance over last Friday; 8/10 were 1/4 c lower at 12c. S. P. regulars were quiet and nominally steady. Bids for green skinned hams were under the list early in the week but interest increased later; prices however, were steady to 1/4 @ 1/4 c under last Friday. S. P. skinned hams were quiet and unchanged.

After some early dullness in green picnics, demand picked up, particularly for the 6/8 fresh. These advanced 1/4 c; 8 and up picnics were rather scarce. Green seedless bellies were 1/4 @ 1/4 c lower on lack of demand. There was a moderate movement of D. S. clear bellies this week with the heavies selling 1/4 c off. The 12 lb. and heavier fat backs eased 1/4 c this week; the market was a little firmer late in the period on strength in lard.

FRESH PORK.—The Chicago fresh pork market was affected little by the early decline in hogs. Demand brightened up on Monday and was stimulated by the short hog supply on the following days. Fresh loins were in good demand and advanced 1c over last Friday. Bostons were 1/4 c higher at 10 1/2 c and skinned shoulders and ribs were steady. Fresh regular trimmings eased 1/4 c to 4 1/4 c on Thursday.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of March 30, 1940, totaled 2,257,950 lbs.; greases 462,000 lbs.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week, 1939	per lb.
Week ended April 3, 1940			
Prime native steers—			
400-600	17 1/2 @ 18 1/2	20	@ 20 1/2
600-800	17 1/2 @ 18 1/2	20	@ 20 1/2
800-1000	17 1/2 @ 18 1/2	20	@ 21
Good native steers—			
400-600	15 @ 16	17	@ 17 1/2
600-800	15 @ 16	17	@ 17 1/2
800-1000	15 @ 16	17	@ 17 1/2
Medium steers—			
400-600	13 1/2 @ 14	14 1/2	@ 15
600-800	13 1/2 @ 14	14 1/2	@ 15
800-1000	13 1/2 @ 14	14 1/2	@ 15
Heifers, good, 400-600	14 @ 15	16	@ 17
Cows, 400-600	10 1/2 @ 11	12	@ 13
Hind quarters, choice	21 @ 22		
Fore quarters, choice	13 @ 14		

Beef Cuts

Steer loins, prime, unquoted	unquoted
Steer loins, No. 1	30
Steer loins, No. 2	26
Steer short loins, prime, unquoted	unquoted
Steer short loins, No. 1	38
Steer short loins, No. 2	31
Steer loin ends, (hips)	22
Steer loin ends No. 2	23
Cow loins	19
Cow short loins	18
Cow loin ends (hips)	15
Steer ribs, prime, unquoted	unquoted
Steer ribs, No. 1	24
Steer ribs, No. 2	18
Cow ribs, No. 2	12 1/2
Cow ribs, No. 3	12
Steer rounds, prime, unquoted	unquoted
Steer rounds, No. 1	16
Steer rounds, No. 2	15 1/2
Steer chuck, prime, unquoted	unquoted
Steer chuck, No. 1	12 1/2
Steer chuck, No. 2	12 1/2
Cow rounds	13 1/2
Cow chuck	12 1/2
Steer plates	7 1/2
Medium plates	7
Briskets, No. 1	12
Cow navel ends	6
Steer navel ends	5
Fore shanks	6 1/2
Hind shanks	6 1/2
Strip loins, No. 1 bbls.	53
Strip loins, No. 2	50
Sirloin butts, No. 1	25
Sirloin butts, No. 2	20
Beef tenderloins, No. 1	55
Beef tenderloins, No. 2	50
Rump butts	16
Flank steaks	21
Shoulder clods	16 1/2
Hanging tenderloins	17
Insides, green, 6 @ 8 lbs.	18
Outsides, green, 5 @ 6 lbs.	17 1/2
Knuckles, green, 5 @ 6 lbs.	17 1/2

Beef Products

Brains	6
Hearts	7
Tongues	18
Sweetbreads	17
Or-tail	10
Fresh tripe, plain	10
Fresh tripe, H. C.	11 1/2
Livers	20
Kidneys	9

Veal

Choice carcass	16
Good carcass	14 @ 15
Good saddles	18 @ 19
Good racks	12
Medium racks	8 @ 10

Veal Products

Brains, each	10
Sweetbreads	32
Calf livers	45

Lamb

Choice lambs	19
Medium lambs	18
Choice saddles	23
Medium saddles	22
Choice fores	16
Medium fores	15
Lamb fries	32
Lamb tongues	17
Lamb kidneys	15

Mutton

Heavy sheep	7
Light sheep	11
Heavy saddles	13
Light saddles	13
Heavy fores	6
Light fores	7
Mutton legs	13
Mutton loins	11
Mutton stew	6
Sheep tongues	10
Sheep heads, each	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	12
Picnics	8 1/2
Skinned shoulders	14
Tenderloins	25
Spare ribs	8
Back fat	5 1/2
Boston butts	11
Boneless butts, cellar	11
trim, 2 @ 4	14
Hocks	8
Tails	5
Neck bones	4
Slip bones	9
Blade bones	9
Pigs' feet	4
Kidneys, per lb.	6
Livers	7
Brains	7
Ears	4
Snouts	4
Heads	6
Chitterlings	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs.	16 @ 17
parchment paper	
Fancy skinned hams, 14 @ 16 lbs.	17 @ 18
parchment paper	
Standard reg. hams, 14 @ 16 lbs., plain	15 @ 16
Picnics, 4 @ 8 lbs., short shank, plain	11 @ 12
Picnics, 4 @ 8 lbs., long shank, plain	9 @ 10
Fancy bacon, 6 @ 8 lbs., plain	16 @ 17
Standard bacon, 6 @ 8 lbs., plain	13 @ 14
No. 1 beef sets, smoked	
Insides, 8 @ 12 lbs.	34 1/2 @ 35 1/2
Outsides, 5 @ 9 lbs.	32 @ 33
Knuckles, 5 @ 9 lbs.	32 @ 33
Cooked hams, choice, skin on, fattened	27
Cooked hams, choice, skinless, fattened	30
Cooked picnics, skin on, fattened	22
Cooked picnics, skinned, fattened	22

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARBELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$11.50
80-100 pieces	10.50
100-125 pieces	10.00
Clear plate pork, 25-35 pieces	12.00
Bean pork	12.00m
Brisket pork	17.00m
Plate beef	16.50
Extra plate beef	16.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork (trimmings)	4 1/2 @ 4 1/2
Special lean pork trimmings 85%	10 1/2
Extra lean pork trimmings 95%	12
Pork cheek meat (trimmed)	7 1/2
Pork hearts	4 1/2
Pork livers	3 1/2 @ 4
Native boneless bull meat (heavy)	13
Boneless chucks	11 1/2
Shank meat	11 1/2 @ 11 3/4
Beef trimmings	8 1/2 @ 8 3/4
Beef cheeks (trimmed)	7 1/2
Dressed canners, 350 lbs. and up	9
Dressed canner cows, 400-450-lb.	9 1/2
Dr. bologna bulls, 600 lbs. and up	9 1/2 @ 9 3/4
Pork tongues, canner trim, fresh	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	20 1/2
Country style sausage, fresh in link	15 1/2
Country style sausage, fresh in bulk	13 1/2
Country style sausage, smoked	19 1/2
Frankfurters, in sheep casings	22 1/2
Frankfurters, in hog casings	20 1/2
Bologna in beef bungs, choice	16
Bologna in beef middles, choice	16 1/2
Liver sausage in beef rounds	14
Liver sausage in hog bungs	16
Smoked liver sausage in hog bungs	21 1/2
Head cheese	14 1/2
New England luncheon specialty	20
Mixed luncheon specialty, choice	18
Tongue & blood	17
Blood sausage	17
Kouse	16
Polish sausage	20 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	34
Thuringer	19
Farmer	26
Holsteiner	28
B. C. salami, choice	30
Milano, salami, choice in hog bungs	29
B. C. salami, new condition	17
Frisses, choice, in hog middles	29
Genoa style salami, choice	36
Pepperoni	28
Mortadella, new condition	36
Capicola	38
Italian style hams	28
Virginia hams	40 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w'hee stock).	Cwt.
In 425-lb. bbls., delivered	\$ 8.75
Saltwater, less than ton lots:	
Dbl. refined granulated	7.50
Small crystals	8.50
Medium crystals	8.75
Large crystals	9.50
Dbl. rfd. gran. nitrate of soda	2.90
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.78
Standard gran., f.o.b. refiners (2%)	4.50
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	4.10
Dextrose, in car lots, per cwt. (Cotton)	3.64
In paper bags	3.60

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	16
Domestic rounds, 140 pack	23
Export rounds, wide	42
Export rounds, medium	24
Export rounds, narrow	39
No. 1 weasands	65
No. 2 weasands	68
No. 1 bungs	11
No. 2 bungs	108
Middles, regular	50
Middles, select, wide, 2 @ 2 1/2 in.	35
Middles, select, extra, 2 1/2 in. & up	75
Dried bladders:	
12-15 in. wide, flat	80
10-12 in. wide, flat	55
8-10 in. wide, flat	35
6-8 in. wide, flat	25

Pork casings:	
Narrow, per 100 yds.	2.05
Narrow, special, per 100 yds.	1.90
Medium, regular	1.50
English, medium	1.45
Wide, per 100 yds.	1.30
Extra wide, per 100 yds.	1.00
Export bungs	12
Large prime bungs	18
Medium prime bungs	107
Small prime bungs	68 1/2
Middles, per set	14

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
Allspice, prime	21	22 1/2
Resifted	22	24
Chili pepper	23	
Powder	23	
Cloves, Amboyna	28 1/2	34 1/2
Zanzibar	18 1/2	23 1/2
Ginger, Jamaica	14	18 1/2
African	9 1/2	13 1/2
Mace, Fancy Banda	63	71
East India	57	65
East & West India Blend	59	59
Mustard flour, fancy	25	25
No. 1	19	
Nutmeg, fancy Banda	24	29
East India	20 1/2	25
East & West India Blend	22	22
Paprika, Spanish	42	42
Fancy Hungarian	38	
No. 1 Hungarian	35 1/2	
Pepper, Cayenne	43	
Red No. 1	21	
Black Malabar	10	14
Black Lampung	6	7 1/2
Pepper, white Singapore	9 1/2	12 1/2
Muntok	9 1/2	13
Packers	12	12

SEEDS AND HERBS

	Whole.	Ground.
Caraway seed	14 1/2	19 1/2
Celery seed, French	24	28
Cominos seed	20	25
Coriander Morocco bleached	7	
Coriander Morocco natural No. 1	6 1/2	8 1/2
Mustard seed fancy yellow	21	
American	14	
Marjoram, French	28	34
Oregano	12	16
Sage fancy Dalmatian	12 1/2	16 1/2
Dalmatian No. 1	11 1/2	15 1/2

(Continued on page 37.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2807 SOUTH LA SALLE STREET

CHICAGO, ILL.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

SCIENTIFICALLY DEVELOPED As a Dry, Rubbing Pickle

*A delightful cure for Bacon
Butts and Jowls*

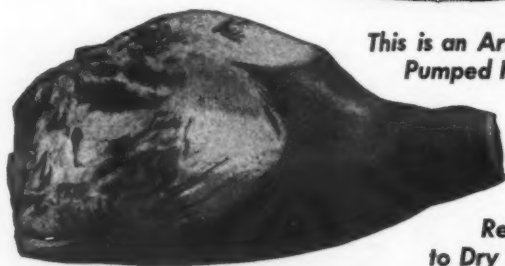
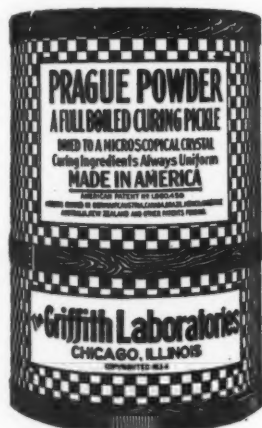


A tasty flavor

A Choice Breakfast Bacon

A color that holds. The cure is ready 1½ days to the pound. You can increase your bacon sales by using the "Prague Powder Cures."

This is PRAGUE POWDER. It has all the curing elements combined in each particle and dissolves quickly on bacon, creating a lasting color on the lean of the meat, giving a rich, ripe flavor. The color holds up much longer. We can show you how to "Dry Cure" a ham after it has been artery pumped.



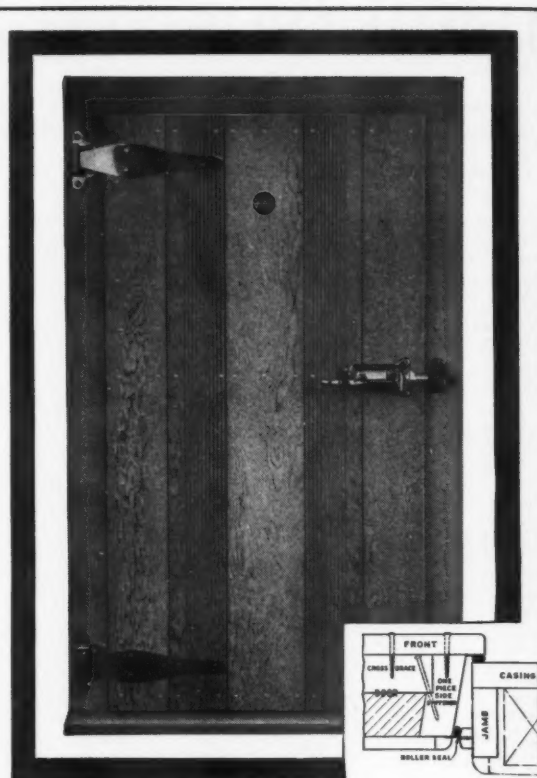
*This is an Artery
Pumped Ham*

*Ready
to Dry Rub*

Your Curing Problems are better solved by using PRAGUE POWDER PICKLE. We advise Artery Pumping for quick distribution of pickle.

THE GRIFFITH LABORATORIES
1415-31 W. 37th STREET, CHICAGO, ILLINOIS

Eastern Factory: 35 Eighth St., Passaic, N. J.
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Study these new "Roller-Seal" Cold Storage Doors by York. Here are 1940 models that are streamlined for profits, streamlined for action, streamlined for savings! Note the modern, pleasing, vertical bead design that eliminates dirt-catching, moisture-collecting recessed panels.

York's new roll-and-wedge inside sealing system will give you a new low in heat loss, hence keep refrigerator temperatures where you want them at less cost. Observe also that both gaskets are on the door and swing clear so that trucks and carriers cannot damage them. In reducing wear and tear on gaskets this new advance in sealing means reduced maintenance costs.

For complete information on these new modern "Roller-Seal" Cold Storage Doors look for the York trade-mark in the classified section of your telephone book.

York Ice Machinery Corporation, York, Penna. Branches and Distributors throughout the world.



HEADQUARTERS
For Mechanical
Cooling Since 1885

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	17 1/2	@ 18 1/2
Choice, native, light.....	17 1/2	@ 19 1/2
Native, common to fair.....	16	@ 17

Western Dressed Beef

Native steers, 600@800 lbs.....	18	@ 19
Native choice yearlings, 440@600 lbs.....	17	@ 18
Good to choice heifers.....	16	@ 17
Good to choice cows.....	14	@ 15
Common to fair cows.....	13	@ 14
Fresh bologna bulls.....	13	@ 14

BEEF CUTS

	Western	City
No. 1 ribs.....	23	@ 24
No. 2 ribs.....	20	@ 21
No. 3 ribs.....	19	@ 20
No. 1 loins.....	32	@ 36
No. 2 loins.....	30	@ 32
No. 3 loins.....	29	@ 30
No. 1 hinds and ribs.....	20	@ 21
No. 2 hinds and ribs.....	18	@ 19
No. 1 rounds.....	17	@ 17
No. 2 rounds.....	16	@ 16
No. 3 rounds.....	15	@ 15
No. 1 chucks.....	15	@ 15
No. 2 chucks.....	14	@ 14
No. 3 chucks.....	13	@ 13
City dressed bolognas.....	13 1/2	@ 14 1/2
Rolls, reg. 4@6 lbs. av.....	18	@ 20
Rolls, reg. 6@8 lbs. av.....	20	@ 22
Tenderloins, 4@6 lbs. av.....	50	@ 60
Tenderloins, 5@6 lbs. av.....	50	@ 60
Shoulder clods.....	16	@ 18

DRESSED VEAL

Good.....	15 1/2	@ 16 1/2
Medium.....	14 1/2	@ 15
Common.....	13 1/2	@ 14 1/2

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22	@ 23
Genuine spring lambs, good to medium.....	21	@ 22
Genuine spring lambs, medium.....	20	@ 21
Winter lambs, good.....	19	@ 20
Winter lambs, good and medium.....	18 1/2	@ 19
Winter lambs, medium.....	18	@ 18 1/2
Sheep, good.....	10	@ 11
Sheep, medium.....	8	@ 10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$ 7.75	@ 8.50
Pigs, small lots (60-110 lbs.)		
head on; leaf fat in.....	9.50	@ 10.50

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs.....	11	@ 12
Shoulders, Western, 10@12 lbs. av.....	10	@ 11
Butts, regular, Western.....	11 1/2	@ 12 1/2
Hams, Western, fresh, 10@12 lbs. av.....	13	@ 14 1/2
Picnics, Western, fresh, 6@8 lbs. av.....	8	@ 9
Pork trimmings extra lean.....	14	@ 15 1/2
Pork trimmings, regular, 50% lean.....	7	@ 7 1/2
Spareribs.....	8	@ 9

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	33c
Cooked hams, choice, skinless, fattened.....	35c

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	19 1/2	@ 20
Regular hams, 10@12 lbs. av.....	19	@ 20
Regular hams, 12@14 lbs. av.....	18	@ 19
Skinned hams, 10@12 lbs. av.....	20	@ 21
Skinned hams, 12@14 lbs. av.....	18 1/2	@ 19
Skinned hams, 14@16 lbs. av.....	17 1/2	@ 18
Skinned hams, 16@18 lbs. av.....	17 1/2	@ 18
Picnics, 4@6 lbs. av.....	13	@ 14
Picnics, 6@8 lbs. av.....	12 1/2	@ 13
City pickled bellies, 8@12 lbs. av.....	15	@ 16
Bacon, boneless, Western.....	17	@ 18
Bacon, boneless, city.....	16	@ 17
Rollettes, 8@10 lbs. av.....	17	@ 18
Beef tongue, light.....	22	@ 23
Beef tongue, heavy.....	23	@ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c	a pound
Fresh steer tongues, l. c. trimmed.....	28c	a pound
Sweetbreads, beef.....	30c	a pound
Sweetbreads, veal.....	70c	a pair
Beef kidneys.....	12c	a pound
Mutton kidneys.....	4c	each
Livers, beef.....	29c	a pound
Oxtails.....	16c	a pound
Beef hanging tenders.....	30c	a pound
Lamb fries.....	12c	a pair

BUTCHERS' FAT

Shop Fat.....	\$1.25	per cwt.
Breast Fat.....	1.75	per cwt.
Edible Suet.....	2.75	per cwt.
Inedible Suet.....	2.25	per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	22	2.85	3.20	3.25	3.70
Prime No. 2 veals.....	20	2.55	2.90	2.95	3.30
Buttermilk No. 1.....	17	2.35	2.70	2.75	---
Buttermilk No. 2.....	16	2.20	2.55	2.60	---
Branded gruby.....	10	1.15	1.50	1.55	1.75
Number 8.....	10	1.15	1.50	1.55	1.75

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on April 4, 1940:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice¹:				
400-500 lbs.....	\$15.50@17.00		\$16.50@17.50	\$17.00@17.50
500-600 lbs.....	15.50@17.00		16.00@17.00	16.50@17.50
600-700 lbs.....	15.00@17.00	\$15.50@16.50	16.00@17.00	16.50@17.00
700-800 lbs.....	15.00@16.50	15.50@16.50	16.00@17.00	16.50@17.00
STEER, Good¹:				
400-500 lbs.....	13.50@15.50		14.00@16.00	14.00@16.00
500-600 lbs.....	13.50@15.50		14.00@16.00	14.00@16.00
600-700 lbs.....	13.00@15.00	14.00@15.50	14.00@16.00	14.00@16.00
700-800 lbs.....	13.00@15.00	14.00@15.50	14.00@16.00	14.00@16.00
STEER, Commercial¹:				
400-600 lbs.....	12.50@13.50		13.00@14.00	13.00@14.00
600-700 lbs.....	12.00@13.00	13.00@14.00	13.00@14.00	13.00@14.00
STEER, Utility¹:				
400-600 lbs.....	11.50@12.50			
COW (all weights):				
Commercial.....	11.50@12.50		11.50@12.50	11.00@12.00
Utility.....	10.25@11.50	11.50@12.50	11.50@12.50	10.50@11.00
Cutter.....	9.50@10.25	10.50@11.50	10.50@11.50	
Canner.....	9.00@9.50			
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice.....	14.00@15.50	15.00@16.00	15.00@16.00	15.00@16.00
Good.....	12.00@14.00	13.50@15.00	13.00@15.00	13.00@15.00
Medium.....	10.50@12.00	12.00@13.50	11.00@13.00	11.00@13.00
Common.....	9.00@10.50	11.00@12.00	10.00@11.00	10.00@11.00
CALF (all weights)² :				
Choice.....				
Good.....				
Medium.....				
Common.....				
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice.....			20.00@22.00	
Good.....			19.00@21.00	
Medium.....			17.00@19.00	
Common.....				
LAMB, Choice:				
38 lbs. down.....	18.00@19.00		18.50@19.00	20.00@21.00
39-45 lbs.....	17.50@18.50	18.50@19.50	18.00@18.50	19.50@20.50
46-55 lbs.....	16.50@17.50	17.50@18.50	17.00@18.00	18.50@19.50
LAMB, Good:				
38 lbs. down.....	17.00@18.00		18.00@18.50	19.00@20.00
39-45 lbs.....	16.50@17.50	17.50@18.50	17.00@18.00	18.50@19.50
46-55 lbs.....	15.50@16.50	16.50@17.50	16.00@17.50	17.50@18.50
LAMB, Medium:				
All weights.....	14.50@16.50	15.50@17.50	15.00@17.00	17.00@18.00
LAMB, Common:				
All weights.....	13.50@14.50	14.50@16.50	13.50@15.50	
MUTTON (Ewe), 70 lbs. down:				
Good.....	8.00@9.00		9.50@10.50	
Medium.....	7.00@8.00		8.50@9.50	
Common.....	6.00@7.00		7.50@8.50	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.....	11.00@12.00	12.00@12.50	11.00@12.00	11.50@12.50
10-12 lbs.....	11.00@12.00	12.00@12.50	11.00@12.00	11.50@12.50
12-15 lbs.....	10.50@11.50	11.50@12.00	10.50@11.50	11.00@12.00
16-22 lbs.....	10.00@10.50	11.00@11.50		10.50@11.00
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.....	8.50@9.00		9.50@10.50	9.00@10.00
PICNICS:				
6-8 lbs.....	7.50@8.00	9.50@10.00		
BUTTS, Boston Style:				
4-8 lbs.....	9.50@10.50		11.00@12.00	11.50@12.00
SPARE RIBS:				
Half Sheets.....	7.00@7.50			
TRIMMINGS:				
Regular.....	4.50@5.00			

¹Includes helper 300-450 lbs. and steer down to 300 lbs. at Chicago. ²"Skin on" at New York and Chicago. ³Includes sides at Boston and Philadelphia.

CHAIN STORE SALES

Kroger Grocery & Baking Co. reports sales of \$19,671,054 for the four weeks ended March 23, an increase of 7 per cent over sales for the corresponding period of 1939. Cumulative sales for the first three periods of 1940 were \$57,278,915, as compared to \$53,620,204 for the like period of 1939.

GELATINE IMPORTS & EXPORTS

Edible gelatine imported into the United States during January, 1940, totaled 282,150 lbs. valued at \$69,286. Of this amount 84,985 lbs. came from Belgium, 87,145 lbs. from Netherlands and 100,760 lbs. from France. Gelatine exported totaled 29,716 lbs., and was valued at \$14,601.

STOCKS AT SEVEN MARKETS

There was a decline in the amount of meat in storage at seven markets during March and lard stocks showed only a small increase. Lard in storage increased only about 8 million lbs. in March compared with a rise of about 34 million lbs. during February. Total lard stocks at the seven markets on March 31 were 203,523,733 lbs., or about 2½ times those of March 31, 1939.

S. P. and D. S. belly stocks gained slightly over stores a month earlier. Total D.S. meats increased about 3 million lbs. during the month while S. P. accumulations dropped about 5 million lbs. All stocks, without exception, were considerably greater than on March 31, 1939. Supply of S. P. meats was 40 million lbs. greater.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on March 31, 1940, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	Mar. 31, 1940, lbs.	Feb. 29, 1940, lbs.	Mar. 31, 1939, lbs.
Total S. P. meats	157,763,466	162,850,456	117,107,331
Total D. S. meats	37,591,941	34,125,302	28,712,782
Other cut meats	26,527,314	28,157,761	19,424,284
Total all meats	221,882,721	225,133,519	164,244,397
P. S. lard	180,581,378	172,731,075	79,057,280
Other lard	22,942,355	22,988,764	13,087,823
Total lard	203,523,733	195,739,839	92,145,103
S. P. regular hams	18,550,234	20,908,717	12,767,076
S. P. skinned hams	60,023,192	60,219,761	42,600,054
S. P. bellies	61,559,223	57,335,977	47,847,727
S. P. picnic	17,512,817	20,321,001	13,730,391
D. S. bellies	27,776,770	23,206,980	17,510,131
D. S. fat backs	9,201,171	8,339,898	10,507,003

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago on March 31:

	Mar. 31, 1940	Feb. 29, 1940	Mar. 31, 1939
All barreled pork	11,274	11,086	14,154
P. S. lard, lbs. (a)	99,825,987	87,661,092	32,722,771
P. S. lard (b)	65,264,738	55,199,510	11,499,693
P. S. lard (c)	7,580,271	7,683,271	22,191,244
Other lard, lbs.	7,175,896	6,706,253	4,397,216
D. S. cl. bellies, contract	5,067,689	4,236,898	6,276,696
D. S. cl. bellies, other	5,369,910	4,968,647
D. S. rib bellies (d)	1,114,399	1,080,119	479,600
D. S. fat backs, lbs.	2,824,332	2,308,575	3,227,823
S. P. hams, lbs.	8,959,583	10,086,907	5,206,641
S. P. sknd. hams, lbs.	30,516,825	32,093,400	19,851,006
S. P. bellies, lbs.	27,842,318	26,020,320	20,076,185
S. P. picnics
S. P. Boston shldrs lbs.	9,605,743	11,693,116	6,432,238
Other cuts of meats, lbs.	9,613,019	10,245,425	8,783,212
Total cut meats, lbs.	100,913,818	102,733,407	70,332,401

(a) Made since Jan. 1, '40. (b) Oct. 1, '39 to Jan. 1, '40. (c) Previous to Oct. 1, '39. (d) Since Oct. 1, '39.

BRITISH PROVISION TRADE

Trade in bacon was very quiet in the United Kingdom during the past month, according to A. J. Mills & Co., Ltd. of London, but it is expected that consumption will increase with warmer weather, especially since fresh meat rationing is now under way. Demand for hams has been only moderate.

CASING IMPORTS AND EXPORTS

Foreign trade in casings during January is reported as follows by the U. S. Department of Commerce.

IMPORTS			
	Sheep, lamb and goat, lbs.	Other, lbs.	
Australia	250,405	1,310	
New Zealand	112,111	
Argentina	69,859	232,272	
Morocco	33,245	
Iraq	41,539	
China	22,778	108,810	
Syria	22,909	
Turkey	22,700	
Uruguay	22,488	19,731	
British India	21,138	
Iran	12,883	
Egypt	10,567	
Chile	9,381	
Canada	8,966	224,515	
Algeria	7,702	
United Kingdom	4,339	
France	4,022	
Peru	2,246	3,245	
Japan	5,457	
Others	2,275	648	
Total	733,973	596,118	
Value	\$692,668	\$98,023	

EXPORTS			
	Hog, lbs.	Beef, lbs.	Other, lbs.
United Kingdom	635,774	18,513	23,899
Australia	150,019	3,610
Italy	55,029	94,528	4,395
U. of S. Africa	38,750	2,000
Netherlands	26,278	31,500
Switzerland	25,132	148,729
Hungary	22,557
Belgium	11,834	3,855
Sweden	9,683	19,357
New Zealand	7,982
Norway	1,200	38,786
Cuba	484	5,415	1,822
Canada	52	3,617	42,453
Mexico	2,020
Philippines	7,241	1,600
Others	1,745	489
Total	966,527	334,746	113,788
Value	\$554,866	\$29,937	\$61,639

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with Real Money Saving Features!

Silvercel Insulation

This body uses genuine Silvercel Insulation, applied in a new and different method that gives the full insulating effect of an equivalent thickness of cork, with substantial saving in weight.

Applied in layers, separated by sealed air spaces as shown, the body is unaffected by moisture and age. Insulation never settles, never deteriorates.

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Here's a light weight, rugged body that has been designed and built to maintain uniform service and efficiency over its entire life. Structurally stronger yet lighter in weight, this body gives increased payloads without overloading of truck. Designed especially for packers, this MET-L-WOOD body has all the modern features you need for economy and low cost operation. Get the details!

- Light in weight, yet structurally stronger
- Lower operating cost per ton-mile
- Full insulating efficiency throughout entire body-life
- Faced with genuine Met-L-Wood panels for strength, service, efficiency and results

MET-L-WOOD CORPORATION

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Tallow Lower on Producer Pressure; Greases Steady

Reports that soapers seek large quantities of lard continue to depress market—Tallow believed to have touched bottom—Light offerings sustain grease market—By-products slightly steadier.

TALLOW.—The tallow market, under the influence of pressure from producers in the New York area, sagged $\frac{1}{2}$ c compared with the previous week to a new low of $\frac{1}{2}$ c delivered for extra. Indications were that 500,000 lbs. or more were absorbed by a large local soaper, and a large Mid-Western soap manufacturer. The weaker tone was again attributed to reports that soapers are active in the market for lard, endeavoring to secure an estimated 100,000,000 to 150,000,000 lbs. of loose lard. However, it was pointed out in well informed quarters that tallow is not likely to decline much from current levels unless lard goes lower, because of the fact that, aside from soft soaps, there is a limit to the quantity of lard that can be used. This situation would not exist if foreign tallows were available, it was said, because of the high titre content of the foreign stuff.

At New York, edible was quoted at $\frac{1}{2}$ c nominal; extra, $\frac{1}{2}$ c delivered, and special, $\frac{1}{2}$ c nominal.

At Liverpool the fixed quotation for tallow was unchanged at 24s 6d.

Very light interest in tallow at Chicago was reflected in moderate declines from quotations prevailing last week-end, although limited offerings exerted a stabilizing tendency. Demand has been particularly weak for the nearby material, although early in the week some interest was expressed for prompt shipment. Scattered sales of prime tallow at $\frac{1}{2}$ c late last week gave way to sales throughout this week at $\frac{1}{2}$ c, with buyers' lower ideas prevailing over earlier offerings at $\frac{1}{2}$ c. A sale of prime for prompt delivery also was reported early this week at $\frac{1}{2}$ c, Chicago. Special tallow was last reported salable at $\frac{1}{2}$ c, Cincinnati, for the second half of April and for May delivery; sellers were asking $\frac{1}{2}$ c at first of week for nearby at Chicago. Tallow quotations at Chicago on Thursday were as follows:

Edible tallow $\frac{1}{2}$ c@ $\frac{1}{2}$ c
Fancy tallow $\frac{1}{2}$ c@ $\frac{1}{2}$ c
Prime packers $\frac{1}{2}$ c
Special tallow $\frac{1}{2}$ c
No. 1 tallow $\frac{1}{2}$ c

STEARINE.—Sales of a couple of cars of stearine were reported at New York and prices were down $\frac{1}{2}$ c on the week. Oleo last sold at $\frac{1}{2}$ c.

At Chicago, the market was quiet and unchanged. Prime oleo was quoted at $\frac{1}{2}$ c.

OLEO OILS.—Demand was dull and the market inactive at New York. There was no pressure of offerings, however.

Extra was quoted at 7c; prime, $\frac{1}{2}$ c@ $\frac{1}{2}$ c, and lower grades, $\frac{1}{2}$ c@ $\frac{1}{2}$ c.

At Chicago, extra was quoted at 7c.

LARD OIL.—Demand was slow, and the market quotably unchanged at New York. No. 1 was quoted at 8c; No. 2, $\frac{1}{2}$ c; extra, $\frac{1}{2}$ c; extra No. 1, $\frac{1}{2}$ c; extra winter strained, $\frac{1}{2}$ c; prime burning, $\frac{1}{2}$ c and inedible, $\frac{1}{2}$ c.

Lard oil quotations at Chicago were as follows: No. 1, $\frac{1}{2}$ c; No. 2, $\frac{1}{2}$ c; extra, 8c; extra No. 1, $\frac{1}{2}$ c; extra winter strained, $\frac{1}{2}$ c; special No. 1, $\frac{1}{2}$ c; prime edible, $\frac{1}{2}$ c; prime burning, 9c; and prime inedible, $\frac{1}{2}$ c. Acidless tallow oil was quoted at $\frac{1}{2}$ c.

(See page 43 for later markets.)

NEATSFOOT OIL.—Demand was quiet and the market unchanged at New York. Cold test was quoted at $\frac{1}{2}$ c; extra, $\frac{1}{2}$ c; No. 1, 8c; pure, $\frac{1}{2}$ c, and prime, $\frac{1}{2}$ c.

Neatsfoot oil quotations at Chicago were: Cold test, $\frac{1}{2}$ c; extra, $\frac{1}{2}$ c; No. 1, $\frac{1}{2}$ c; prime, $\frac{1}{2}$ c; and pure, $\frac{1}{2}$ c.

GREASES.—The market for greases at New York was quiet and barely steady as a result of the lower tallow market and indications that soapers continue after lard in a large way. Producers, however, were not pressing offerings of grease, and a moderate export business continues to pass, aiding the grease situation somewhat. Soapers indicated they would not pay more than $\frac{1}{2}$ c for yellow and house, but producers' ideas were on a basis of $\frac{1}{2}$ c and higher.

At New York, choice white was quoted at $\frac{1}{2}$ c@ $\frac{1}{2}$ c; yellow and house $\frac{1}{2}$ c@ $\frac{1}{2}$ c, and brown, $\frac{1}{2}$ c.

Grease offerings at Chicago tightened late this week, in sympathy with tallow offerings, on a moderate up-turn in lard, with some improvement in outside interest. As in the case of tallow, limited offerings of greases have tended to sustain the market throughout the week in the face of restricted demand: the resulting trade has been very slow. However, except for white grease, the market on Thursday showed prices about on a par with a week ago. Selling at $\frac{1}{2}$ c, Cincinnati, April, early in week, white grease was reported moving at midweek at $\frac{1}{2}$ c, Chicago, about $\frac{1}{2}$ c@ $\frac{1}{2}$ c below last week. Yellow grease sold this week at $\frac{1}{2}$ c, Chicago, prompt. Thursday's grease quotations at Chicago:

Choice white grease $\frac{1}{2}$ c@ $\frac{1}{2}$ c
A-white grease $\frac{1}{2}$ c@ $\frac{1}{2}$ c
B-white grease $\frac{1}{2}$ c
Yellow grease, 10-15 f.f.a. $\frac{1}{2}$ c
Yellow grease, 16-20 f.f.a. $\frac{1}{2}$ c
Brown grease $\frac{1}{2}$ c

Watch Classified page for good men.

BY-PRODUCTS MARKETS

Chicago, April 4, 1940.

Slightly better feeling prevails in by-products this week, with market in general showing a little more steadiness. Activity remains limited.

Blood

Blood continues largely nominal and slightly easier, moving in limited quantities at around \$2.60.

	Unit
Unground	Ammonia
.....	\$2.60

Digester Feed Tankage Materials

Scattered sales 11-12% tankage reported at price shown, with offerings light. Additional quantities believed available this basis.

Unground, 11 to 12% ammonia\$ 2.75
Unground, 6 to 10%, choice quality2.90@ 3.10
Liquid stick1.25@ 1.50

Packhouse Feeds

Packhouse feeds steady at last week's quotations. Supplies steady and trade reported fair.

	Carlots, Per ton
60% digester tankage\$45.00
50% meat and bone scraps47.50
Blood-meal65.00
Special steam bone-meal45.00

Bone Meals (Fertilizer Grades)

Bone meals remain nominal and unchanged.

	Per ton
Steam, ground, 3 & 50\$30.00
Steam, ground, 2 & 3630.00

Fertilizer Materials

The 10-11% tankage easier this week.

	Per ton
High grd. tankage, ground, 10@11% am.2.50 & 10c
Bone tankage, ungrd., per ton18.00@20.00
Roof meal2.25@ 2.50

Dry Rendered Tankage

Crackling market very quiet and nominal at last week's quotations.

	Per ton
Hard pressed and expeller unground, up to 48% protein (low test)70
above 48% protein (high test)65@.67 $\frac{1}{2}$
Soft prod. pork, ac. grease and quality, ton47.50
Soft prod. beef, ac. grease and quality, ton35.00@37.50

Gelatine and Glue Stocks

No changes reported.

	Per ton
Calf trimmings\$ 20.00
Sinews, pizzles18.00
Cattle jaws, skulls and knuckles35.00
Hide trimmings13.00@14.00
Pig skin scraps and trim, per lb., l.c.l.3 $\frac{1}{2}$ @ 3 $\frac{1}{2}$

Bones and Hoofs

Bones and hoofs continue quiet and firm.

	Per ton
Round shins, heavy\$ 57.50
light52.50
Flat shins, heavy47.50
light42.50
Blades, buttocks, shoulders & thighs42.50
Hoofs, white55.00
House run, unassorted30.00
Junk bones20.00@22.50

Animal Hair

Market remains inactive and unchanged.

Winter coll dried, per ton\$30.00@35.00
Summer coll dried, per ton22.50
Winter processed, black, lb.6 $\frac{1}{2}$ @ 7c
Winter processed, gray, lb.5 $\frac{1}{2}$ @ 6c
Summer processed, gray, lb.3 @ 3 $\frac{1}{2}$ c
Cattle switches2 $\frac{1}{2}$ @ 2 $\frac{1}{2}$ c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, April to June, 1940.	\$28.00
Blood, dried, 16% per unit.	2.75
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.	3.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.l.f. spot.	52.00
April shipment.	52.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.	2.50 & 50c
Soda nitrate, per set ton: bulk, April to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.	27.00
in 200-lb. bags.	28.30
in 100-lb. bags.	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.	2.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.	2.50 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.l.f.	32.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.l.f.	31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.	8.50
Dry Rerender Tankage	
50/55% protein, unground.	70c
60% protein, unground.	70c

EASTERN FERTILIZER MARKETS

New York, April 4, 1940.

Tankage eased in price and sales were made at about \$2.50 and 10c f.o.b. Eastern shipping points. Blood was offered at \$2.75 per unit with very little buying interest.

Cracklings are steady at 70c f.o.b. New York, with some sales reported at outside points at 67½c. Sulphate of ammonia is still in demand for export and leading producers are well sold up.

Bone Meal is a little stronger in price due to lack of supplies.

MARGARINE MATERIALS USED

Products used in margarine manufacture during February, 1940:

	Feb. 1940, lbs.	Feb. 1939, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil	769,597	1,164,916
Butter	64	64
Coconut oil	1,785,788	5,262,189
Corn oil	88,514	61,505
Cottonseed oil	10,187,859	9,897,515
Derivative of glycerine	79,062	77,635
Lecithin	7,059	7,059
Milk	5,723,102	5,395,467
Neutral lard	380,750	110,218
Oleo oil	1,311,582	1,270,172
Oleo stearine	259,362	228,563
Oleo stock	103,092	130,681
Palm kernel oil	43,980	43,980
Peanut oil	152,890	193,885
Salt	1,221,719	1,150,819
Soda (Benzonate of)	10,323	11,133
Soya bean oil	8,611,384	4,365,905
Vitamin concentrate	1,701	1,724
Vegetable gum	583	583
Total	30,645,357	28,873,366

FEB. MARGARINE PRODUCTION

Margarine produced during February, 1940, with comparisons:

	Feb. 1940, lbs.	Feb. 1939, lbs.
Production of uncolored margarine	29,308,517	27,574,196
Production of colored margarine	168,729	126,602
Total production	29,477,246	27,700,798
Uncolored margarine with drawn tax paid	28,444,023	27,744,210
Colored margarine with drawn tax paid	29,729	30,230

Cotton Oil Futures Make Small Gains in Mixed Trade

Prices back and fill with commission house liquidation offset by scattered demand—Cash trade quiet and crude nominal—March oil consumption estimated between 200,000 to 225,000 bbls.

COTTONSEED oil futures market at New York backed and filled this week in somewhat broader trade. Although going into new low ground for the season, the market at one time steadied and was a few points higher on the week. Commission house liquidation and professional selling ran the market into stop loss orders at times, but scattered demand absorbed the oil. After May oil sold even with the later months, the May widened to a discount of 5 to 8 points under later months.

Reports of unsatisfactory cash oil and shortening demand led to some of the selling, but cotton oil rallied easily when allied and outside markets turned upward. There was fresh hedge selling in the late positions on a scale upward. The low price of lard continued to operate against swells in oil. The crude markets were nominal and attracted little attention.

Longs in May showed a tendency to transfer their holdings to later positions at about even prices. This was due to quiet cash trade and lack of any indication that May oil will be wanted on delivery.

Cash interests confirmed reports of a hand-to-mouth business. However, they pointed out that distributors' and consumers' stocks have been cut down and that demand for actual oil and shortening might easily reach large proportions if prices rise. Visible stocks continue sufficient for all possible requirements and a good carryover.

COCONUT OIL.—Trade at New York was limited. Sellers were asking 3½c. The Pacific coast market was quoted at 2½c.

CORN OIL.—Interest was light and offerings were small. At New York, the market was called 6¼c nominal.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.	5½c @ 5½c
White deodorized, in bbls., f.o.b. Chgo.	7½c @ 7½c
Yellow, deodorized	7c
Soap stock, 50% f.f.a., f.o.b. consuming points	1c
Soybean oil, f.o.b. mills	5c @ 5½c
Corn oil, in tanks, f.o.b. mills	6c @ 6½c
Coconut oil, sellers' tanks, f.o.b. coast	2c
Refined coconut, bbls., f.o.b. Chicago	8½c @ 8½c

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable	15
White animal fat	12
Water churned pastry	12
Milk churned pastry	12
White "nut" type	8½

SOYBEAN OIL.—Sales were reported as low at 5.15c, Decatur. There was additional buying interest at 5¼c, but sellers were holding a little higher. Some resale oil came out on a lower bean market. New crop October bean futures came on the board at 89¢@90¢ per bushel. Chicago was asking 5¼c for oil.

PALM OIL.—The market was quiet but steady at New York. Nigre in drums was quoted at 4¼c and 3½c in tanks; Sumatra in tanks was 3c and in bulk was 2½c.

OLIVE OIL FOOTS.—The market was quiet and steady at New York. Nearby foots were quoted at 7¼c and forward delivery at 7½c.

PEANUT OIL.—The market was nominally 6c at New York.

COTTONSEED OIL.—Valley and Southeast quoted Wednesday 5½c n.; Texas, 5½c n. at common points; and Dallas, 5½c @ 5½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, MARCH 29, 1940

	Sales	High	Low	Close
April	39	654	642	645 nom
May	39	654	642	650 653
June	44	658	646	653 nom
July	50	663	647	653 654
August	5	663	647	655 656
September	5	663	647	653 654
October	5	663	647	653 654
November	5	663	647	653 654

Sales 138 contracts.

SATURDAY, MARCH 30, 1940

April	3	650	650	645 nom
May	3	650	650	646 650
June	27	653	650	648 nom
July	24	656	652	650 trad
August	4	652	652	650 652
September	4	652	652	650 652
October	4	652	652	650 652
November	4	652	652	650 652

Sales 59 contracts.

MONDAY, APRIL 1, 1940

April	9	650	646	645 nom
May	9	650	646	645 651
June	26	650	645	648 nom
July	19	652	646	650 trad
August	6	649	646	649 trad
September	6	649	646	649 trad
October	6	649	646	649 trad
November	6	649	646	649 trad

Sales 60 contracts.

TUESDAY, APRIL 2, 1940

April	32	648	647	645 nom
May	32	648	647	646 648
June	21	650	647	647 nom
July	20	652	650	648 trad
August	14	650	647	648 650
September	14	650	647	648 650
October	14	650	647	648 650
November	14	650	647	648 650

Sales 93 contracts.

WEDNESDAY, APRIL 3, 1940

April	42	654	644	650 nom
May	42	654	644	657 660
June	32	664	649	660 nom
July	32	664	649	664 trad
August	48	667	653	667 trad
September	48	660	650	664 666
October	48	660	650	664 666
November	48	660	650	664 666

Sales 170 contracts.

THURSDAY, APRIL 4, 1940

April	81	668	661	664 bid
May	39	674	664	668 bid
June	30	676	671	671 nom
July	25	674	669	670 nom

(See Page 43 for later markets.)



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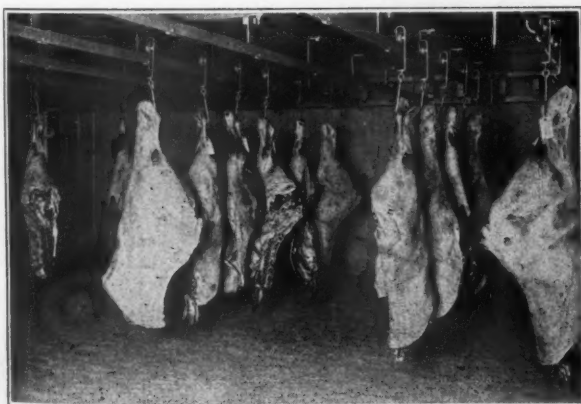


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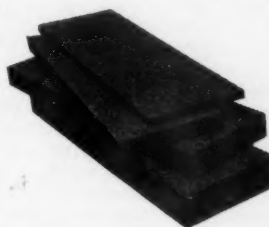
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HIDES AND SKINS

Light trade in packer hides, around 25,000 involved—Steers move at $\frac{1}{4}$ c off, few native steers later at $\frac{1}{4}$ c up—Mar. cows sell steady, $\frac{1}{8}$ @ $\frac{1}{4}$ c premium paid for Apr. cows—Calfskins weaken.

Chicago

PACKER HIDES.—There was light trade this week in packer hides, total reported sales so far being a little under 25,000 hides. Two packers sold a moderate line of native and branded steers at $\frac{1}{8}$ c down from the prices realized late last week on trader buying; both packers sold a few cars of all cow descriptions at steady prices. The take-off in one instance was straight Mar., while the other packer sold mostly Feb.-Mar. hides. On sales of a couple cars straight April hides to traders, the Association secured $\frac{1}{8}$ c premium on heavy cows and $\frac{1}{4}$ c up for light cows. Later, one car late Mar. native steers was sold by a packer at $\frac{1}{4}$ c advance, going to a dealer.

Tanners appear to be lending very little support to the market at the moment and are awaiting improvement in leather business. The action of hide futures has governed trading in the spot market recently and the up-turn at mid-week in sympathy with strong security markets brought in a fair speculative interest. Hide futures, after a fairly wide swing, are presently 19@25 points over last Friday's close.

In addition to the reported sales, one packer intimated that a fair quantity of hides had moved quietly or been booked to tanning account and unquestionably packers are in a very closely sold up position. Barring any outside action which might weaken hide futures, demand should broaden as we get into April take-off.

A total of 3,700 Feb.-Mar. native steers sold at 12c, and 750 late Mar. natives moved later to a dealer at 12 $\frac{1}{2}$ c; this figure is asked. Two cars totalling 1,700 extreme light native steers sold at 13 $\frac{1}{2}$ c, steady.

Sales of 1,600 butt branded steers were made at 12c, and 3,650 Colorados at 11 $\frac{1}{2}$ c, both $\frac{1}{8}$ c under last sales previous week. Heavy Texas steers quoted nominally at 12c, light Texas steers at 11 $\frac{1}{2}$ c, and extreme light Texas steers at 12c.

One packer sold 3,200 Mar. heavy native cows at 12c, steady; the Association sold 750 straight Apr. heavy cows at 12 $\frac{1}{2}$ c, to traders. A total of 1,800 Mar. light native cows moved at 12 $\frac{1}{2}$ c; Association sold 1,000 Apr. light cows at 12 $\frac{1}{2}$ c. One packer sold 900 Mar. and another 1,800 Dec. to Mar. branded cows at steady price of 12c.

At the week-end, a packer sold 1,500 Feb.-Mar. native bulls at 9c, steady; branded bulls last sold at 8c.

An outside packer is credited with

moving Mar. production of about 13,000 hides late this week on private terms.

Final estimate on shoe production during Feb. was 35,572,595 pairs, an increase of 5 per cent over the Jan. production of 33,884,856, but a decrease of 1 per cent from Feb. 1939 production of 35,924,582 pairs.

Withdrawals of hides from Exchange warehouses during March totalled 14,957 hides, as against 36,997 withdrawn during February.

OUTSIDE SMALL PACKER HIDES.—Market quiet on outside small packer stock. Offerings of hides around 48 lb. avge. of Mar. take-off are usually held around 12c, selected, Chgo. freight, with tanner interest around 11 $\frac{1}{2}$ c, brands $\frac{1}{8}$ c less. Bid of 11 $\frac{1}{4}$ c was declined for some 52 lb. avge. hides.

PACIFIC COAST.—Last confirmed trading in the Coast market, previous week, was at 10 $\frac{1}{2}$ c, flat, for Vernon packer Feb. steers and cows, f.o.b. Los Angeles; market quiet so far this week, with tanner interest reported light.

FOREIGN WET SALTED HIDES.—Easiness in the South American market was credited in good part to seasonal decline in quality of hides coming on that market now. A total of 8,000 Argentine frigorifico steers sold early this week at 92 pesos, equal to 13 $\frac{1}{2}$ c, c.i.f. New York, as against 95 pesos or 14 $\frac{1}{8}$ c paid late last week for 4,000 Sansinenas and also on earlier trading. One lot of 6,000 frigorifico reject steers sold at 86 pesos, variously figured around 12 $\frac{1}{2}$ c, some figuring lower; 6,000 reject cows also sold at 76 pesos, equal to 11 $\frac{1}{2}$ c.

LATER: South American market up $\frac{1}{8}$ c on sale of 4,000 La Platas at 95 pesos, equal to 14 $\frac{1}{8}$ c.

COUNTRY HIDES.—The country hide market remains quiet. Tanners are showing very little interest in the market as a whole, pending some visible improvement in leather business, although there is a fair interest in light stock. Untrimmed all-weights are available at 10c, flat, equal to 10 $\frac{1}{2}$ c, selected, with this figure last paid. Heavy steers and cows can be bought at 9c, flat, trimmed, but no interest. Trimmed buff weights are offered at 11 $\frac{1}{2}$ c, with tanner buyers' interest top around 11c. There is very little offered in the way of trimmed extremes and usually held at 13 $\frac{1}{2}$ c; tanners' ideas usually run 13@13 $\frac{1}{4}$ c, although a choice lot might bring 13 $\frac{1}{2}$ c. Bulls around 6 $\frac{1}{4}$ @6 $\frac{1}{2}$ c, flat. Glues quoted 8 $\frac{1}{2}$ @9c flat. All-weight branded hides 9 $\frac{1}{2}$ @9 $\frac{3}{4}$ c, flat, trimmed.

CALFSKINS.—The recent action of the calfskin market has been very disappointing, especially in view of the closely sold up position which packers generally have maintained. Northern heavy calfskins are quoted nominally

around 27c, and River point heavies around 26c; some have been reported offered this basis recently, or $\frac{1}{8}$ c under last reported sale. One packer moved small Mar. production of about 13,000 calf late this week on confidential terms. Light calf have shown further weakness; a bid of 20c was declined and some have been offered at 20 $\frac{1}{2}$ c.

Chicago city calfskins declined a full cent this week when one collector moved a car 8/10 lb. at 17 $\frac{1}{2}$ c, and a car 10/15 lb. at 23c. Outside cities, 8/15 lb., quoted around 18@19c nom.; straight countries around 14 $\frac{1}{2}$ @15c flat. Two cars Chicago city light calf and deacons sold at the week-end at \$1.25, or 10c off.

KIPSKINS.—Packers moved most of their Mar. production of kipskins earlier, at 19c for northern natives and 18c for northern over-weights, southern a cent less, and 16c for branded kips. Market appears steady on this basis. One packer sold 3,700 Mar. southern native kips this week at 18c, and 3,500 Mar. southern over-weights at 17c, steady basis.

Chicago city kipskins are quiet and nominal around 17 $\frac{1}{2}$ c; some interest but offerings appear limited. Outside cities quoted 17@17 $\frac{1}{2}$ c nom.; straight countries sold at 14 $\frac{1}{2}$ c flat, trimmed.

Packers are sold up on regular slunks, having cleared their Mar. production previous week at \$1.05.

HORSEHIDES.—There is a light trade passing on horsehides within the quoted range in a carlot way, with l.c.l. lots moving 10@15c less. Good city renderers, with manes and tails, quoted \$5.20@5.30, selected, f.o.b. nearby sections; ordinary trimmed renderers \$5.00@5.10, del'd Chgo.; mixed city and country lots \$4.60@4.75, Chgo.

SHEEPSKINS.—Dry pelts are quiet and nominal around 15@15 $\frac{1}{2}$ c per lb., del'd Chgo. Production of shearlings is expected to show considerable increase within the next few weeks and there is a wide disparity between quotations of buyers and sellers, such as usually prevails just prior to the opening of the shearling season. One seller reports moving a car this week at \$1.35 for No. 1's, 90c for No. 2's, and 40c for No. 3's. Another house offered a few No. 1's at \$1.35 and small lot No. 2's at 80c, and sold 4,200 No. 3's, which comprise the bulk of present production, at 37 $\frac{1}{2}$ c, after declining bids at 32 $\frac{1}{2}$ c. Buyers generally talk lower. Buyers of outside small packer shearlings usually figure these at one-half to two-thirds big packer values, depending upon lot. Last reported sale of pickled skins was at \$5.62 $\frac{1}{2}$ per doz.; most local houses well sold up and talking \$6.00. Mid-western packer wool pelts quoted around \$2.25@2.35 per cwt. live basis; outside small packer stock around \$2.00@2.10 per cwt. live weight. Some spring lamb pelts were offered at \$1.50 per cwt. live basis.

New York

PACKER HIDES.—The New York market is well sold up to the end of March on steers, with last trading pre-

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were steadier the latter part of the week. It is reported that government relief buying was put off from April 3rd to 8th, owing to insufficient offers and that the government will take all that is offered on the 8th. It is understood that Belgium is asking for offers of 10,000 boxes of lard, bids to be opened April 8th.

Cottonseed Oil

Cotton oil was firmer on better allied and outside markets and covering in May by Western packers, but hedge selling in distant months on scale upward limited the rise. Southeast and Valley crude, 5½¢ sales; Texas, 5¢ sales.

Quotations on bleachable cottonseed oil at close of market on Friday were: May, 6.59@6.61; July, 6.66@6.68; Sept., 6.71; Oct., 6.69; 98 lots; closing steady.

Tallow

New York extra tallow was quoted at 4½¢ lb. It was estimated that 2,000,000 lbs. of extra tallow was sold to soapers this week at 4½¢ delivered, some for May delivery.

Stearine

Stearine was quoted 5½¢ lb.

Friday's Lard Markets

New York, April 5, 1940.—Prices are for export. Lard, prime western, 6.25@6.35¢, middle western, 6.15@6.25¢; city, 5½¢@5½¢; refined continent, 6¼¢@6¼¢; South American, 6¼¢@6¼¢; Brazil kegs, 6½¢@6½¢; shortening 9¢.

NEW YORK HIDE FUTURES

Saturday, Mar. 30.—Close: June 13.45; Sept. 13.70@13.72; Dec. 13.94@14.00; Mar. (1941) 14.17 n; 94 lots; 5@8 higher.

Monday, April 1.—Close: June 13.30@13.31; Sept. 13.58; Dec. 13.85; Mar. 14.10; 96 lots; 7@15 lower.

Tuesday, April 2.—Close: June 13.23@13.24; Sept. 13.47@13.48; Dec. 13.70@13.72; Mar. 13.93@13.95; 225 lots; 7@17 lower.

Wednesday, April 3.—Close: June 13.61@13.65; Sept. 13.84@13.86; Dec. 14.08 n; Mar. 14.31 n; 259 lots; 37@38 higher.

Thursday, April 4.—Close: June 13.62@13.63; Sept. 13.85@13.86; Dec. 14.07 b; Mar. (1941) 14.29 n; 248 lots; 1 higher to 2 lower.

Friday, April 5.—Close: June 13.60; Sept. 13.82@13.83; Dec. 14.07 n; Mar. (1941) 14.33; 61 sales; 4 lower.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended April 5, 1940, with comparisons:

PACKER HIDES			
	Week ended Apr. 5	Prev. week	Cor. week, 1939
Hvy. nat. str. 12	@12½	@12½	9½@10n
Hvy. Tex. str.	@12	@12½n	9½@10n
Hvy. butt brnd'd str.	@12	@12½	9½@10n
Hvy. Col. str.	@11½	@11½	9 @ 9½n
Ex-light Tex. str.	@12	@12	@ 9½
Brnd'd cows.	@12	@12	@ 9
Hvy. nat. cows	@12½	@12	@ 9
Lt. nat. cows. 12½	@12½	@12½	@ 9½
Nat. bulls.	@ 9	@ 9	@ 7½
Brnd'd bulls.	@ 8	@ 8	@ 6½
Calfskins	20½@27	22½@27½	17 @18
Kips, nat.	@19	@19	@14½n
Kips, ov-wt.	@18	@18	@13½n
Kips, brnd'd.	@16	@16	12 @12½n
Slunks, reg.	@1.05	@1.05	@80
Slunks, hris.	@60	@60	35 @40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	11½@12	11½@12	8½@ 9
Branded	11½@11½	11 @11½	8½@ 8½
Nat. bulls.	@ 8n	@ 8n	@ 6½
Brnd'd bulls.	@ 7n	@ 7n	@ 5½
Calfskins	17½@23	18½@24	14 @15
Kips	@17½n	@17½n	11½@12
Slunks, reg.	@95n	@95n	70 @75
Slunks, hris.	@50n	@50n	@30n

COUNTRY HIDES

Hvy. steers	@ 9	@ 9 9½	6½@ 7n
Hvy. cows	@ 9	@ 9 9½	6½@ 7n
Buffs	11 @11½	11½@11½	8 @ 8½
Extremes	13½@13½	13½@13½	10 @10½
Bulls	6¼@ 6¼	6¼@ 6¼	5½@ 5½
Calfskins	14½@15	15 @15½	10 @10½
Kipskins	@14½	14½@15	10 @10½
Horsehides	4.60@5.30	4.60@5.30	2.75@3.35

SHEEPSKINS

Pkr. shearings	1.30@1.35	1.30@1.35	70 @75
Dry pelts	15 @15½	15½@16	13 @14

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 30, 1940, were 6,703,000 lbs.; previous week 5,420,000 lbs.; same week last year, 4,471,000 lbs. Jan. 1 to date, 70,863,000 lbs.; same period last year, 70,716,000 lbs.

Shipments of hides from Chicago for week ended March 30, 1940, were 3,915,000 lbs.; previous week 2,664,000 lbs.; same week last year 3,707,000 lbs.; Jan. 1 to date, 56,145,000 lbs.; same period last year, 51,887,000 lbs.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to April 4, 1940: To the United Kingdom, 54,097 quarters; to the Continent, 66,452 quarters. A week ago, to the United Kingdom, 101,112 quarters; to the Continent, 73,973 quarters.

CHICAGO HIDE FUTURES

From Saturday, March 30, to Friday, April 5, inclusive, Chicago hide futures market was inactive; June options are not open as yet.

vious week at 12c for native and butt branded steers and 11½¢ for Colorados. There has been no activity as yet on April hides; market quiet and nominally unchanged.

CALFSKINS.—Trading is awaited to define values in the calfskin market. While no trading was reported by either packers or collectors, the market is definitely easier than last trading prices. Last reported sales by collectors were 4-5's at \$1.32½@1.35, 5-7's at \$1.50@1.55, 7-9's at \$2.40@2.45 and 9-12's at \$3.50@3.60.

MARCH MEAT REVIEW

With production of pork continuing substantially greater than a year ago, wholesale prices of fresh pork loins declined about 20 per cent during March, and lard prices also moved downward, the Institute of American Meat Packers pointed out this week in a review of the livestock and meat trade during March.

Wholesale prices of most other fresh pork products changed little during the month. Prices of smoked hams, bacon, and picnics declined slightly during the latter part of the month. Most grades of beef were steady to slightly higher throughout March. Wholesale prices of lamb moved upward slightly, but prices of veal declined sharply late in the month.

Although official figures are not yet available, the Institute estimates that production of pork during March was about 20 per cent greater than during the same month a year ago. Production of beef and veal were about the same as a year ago, and production of lamb was estimated to have been somewhat smaller. Production of lard was substantially greater than production last year, although about the same as the average amount produced in March during the five-year period, 1929-33.

Marketing of hogs are estimated to have been about 20 per cent greater than last year, whereas marketings of all other classes of livestock apparently were somewhat smaller.

TALLOW FUTURE TRADING

Mon., Apr. 1.—Close: May 4.55@4.56; July 4.60.

Tues., Apr. 2.—Close: May 4.55; July 4.60.

Wed., Apr. 3.—Close: May 4.55@4.60; July 4.60.

Thurs., Apr. 4.—Close: May and July 4.55 bid.

Friday, Apr. 5.—Close: May and July 4.55 b.

MEAT AND LARD EXPORTS

Exports through port of New York during week ended April 4, totaled 2,476,355 lbs. of lard and 824,660 lbs. of bacon.

New Trade Literature

Condensation Drainers (NL 733).—Four-page folder bringing up to date complete design, construction and price data on the Cochrane drainer, which is used to trap and drain off condensate from closed heaters, processing machinery, steam lines, and similar equipment. The folder presents cross sectional views, pictures and diagrams which show the construction and operation of the drainers—Cochrane Corp.

Turbine Well Pumps (NL 734).—Eight-page folder printed in three colors and folded to depict the entire pump installed in a well and in action. Pump is of the turbine type for use in bored wells and features vacuum molded impellers, not used previously in this type pump.—Worthington Pump and Machinery Corp.

Molded Pump Impellers (NL 735).—Companion bulletin to NL 734, this four-page folder describes in detail the construction of impellers used in the Worthington turbine well pumps. Photographs and cross sections show design and use.—Worthington Pump and Machinery Corp.

Grease Interceptor (NL 736).—Six-page folder explaining construction and use of a cascade type interceptor to eliminate clogging of drainage pipes by grease. Specifications on numerous sizes and models are given; charts show installation points in plant systems.—Josam Manufacturing Co.

Hose Hints (NL 737).—A 34-page

booklet designed to help the user of hose to get more service out of hosing, understand the types of hose made, and select a hose for a given purpose. Contains tables of information and test results.—United States Rubber Co.

Acid Resisting Chains (NL 738).—A four-page folder containing informative data on the resistance of Link Belt bronze chains to organic and inorganic acids. Tables suggest uses and state the effectiveness of each type of chain in resisting acids it would encounter.—Link Belt Co.

Four-Cylinder Compressors (NL 739).—Latest issue of Ice and Frost, a 16-page bulletin, carries complete information, pictures, charts and diagrams of large four-cylinder compressors, as well as detailed descriptions and pictures of parts. Profusely illustrated and printed in two colors.—Frick Company.

Industrial Thermometers (NL 740).—New 24-page book covers a complete line of industrial thermometers and illustrates the various forms, types, and connections for each industrial application. Hygrometers, U-gauges, mercurial gauges, and mercurial barometers are also described.—C. J. Tagliabue Mfg. Co.

Recording Instruments (NL 741).—A broadside illustrating and describing 14 types of recording instruments in a variety of sizes and shapes for the measurement and recording of temperature, humidity, level, etc.—The Bristol Co.

Six-Blade Fans (NL 729).—New six-

blade fan, manufactured in sizes from 30 in. to 72 in., features sturdy construction and efficient operation, blades being of hardened steel sufficiently heavy for either direct or belt drive application. Blades are produced from stampings and forming dies and require no drill-outs, slugs or filling for balance, and are perfectly balanced before assembly.—William J. Lohman, Inc.

Diesel Electric Sets (NL 744).—Three two-page cards which fully illustrate three sizes and types of diesel-powered generators. Contain dimensional drawings and fuel consumption charts.—Caterpillar Tractor Co.

Electrical Measuring Instruments (NL 745).—Attractively bound 66-page condensed catalog listing a full line of instruments for research and routine testing in laboratory, field, and plant. Every standard item is briefly described and the principal ones illustrated.—Leeds & Northrup Co.

Sewage Disposal (NL 746).—A broadside illustrating and describing temperature control instruments for efficient operation of sewage disposal plants. Diagrams and graphs illustrate full use and results.—Powers Regulator Co.

Washrooms (NL 747).—A new booklet, "Scientific Washroom Service," offering an advisory service and outlining the results of an industrial washroom study. Layouts for "washroom efficiency" are recommended and a full line of wash room equipment is illustrated.—Scott Paper Co.

Tank Painting (NL 748).—Instructions for obtaining maximum results in painting interior and exterior surfaces of tanks and supporting structures fully explained in a new folder. Contains helpful information on estimating surface area, amount of paint required, etc.—American Asphalt Paint Co.

Pressure Drop of Methyl Chlorine (NL 751).—An issue of the DuPont Service News dealing with the pressure drop of methyl chlorine in pipelines, and giving formulae, tables and method of computing pressure drops.—R & H Chemicals Dept., DuPont Corp.

Streamlined Motors (NL 752).—Four-page folder giving specifications, pictures, and complete data on 1/2-to-100-h.p. motors which are fan cooled and encased in a streamlined frame for greater protection against fumes, dust, and moisture.—Howell Electric Motors Co.

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The National Provisioner—April 6, 1940

Get Ready Now for the I.A.M.P. Campaign on LIVER SAUSAGE

On April 22nd, the Institute of American Meat Packers launches its educational campaign on LIVER SAUSAGE. Properly identified liver sausage will help you to cash in more profitably on this campaign. Product identified by Great Lakes Branders assures the customer of consistent quality... provides positive protection against substitution!

Great Lakes Liver Sausage Branders offer permanent, tamper-proof identification attractively and economically. They are built with the famous Great Lakes self-inking die construction to permit full-length branding in one simple operation. Concave rollers, an exclusive Great Lakes feature, provide exceptionally clean-cut impressions. Electrically heated dies used with NuBrown Ink will give an attractive burned brand appearance to your regular trade-mark designs. Write today for full particulars!



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ICC Upholds Part of Chicago-East Rates

An attempt by the railroads to reduce freight rates on fresh meats and packinghouse products from Chicago to 27 Central Freight Association (Midwestern) points was partially rejected and partially upheld last week by the Interstate Commerce Commission in I. and S. No. 4650.

The railroads, in endeavoring to gain and retain meat traffic, had proposed rates designed to meet truck competition—packer, common and contract carrier. In effect, these proposed rates plus rail refrigeration charges were on a competitive level with existing truck rates and costs. Proposed minimum weight was 30,000 lbs. on straight and mixed carloads against existing minimums of 21,000 lbs. on fresh meats and 30,000 lbs. on packinghouse products.

The Interstate Commerce Commission decided that the proposed rates on carcass beef or other carcass meat shipped suspended from hooks or racks were unduly prejudicial of competing shippers and unduly preferential of Chicago packers.

Midwest Packers Protected

The commission also ruled that establishment of the proposed rates, without the establishment of rates from Cudahy and Madison, Wis., Davenport and Waterloo, Ia., and Austin, Minn., to the same destinations substantially equal to the actual motor truck rates from these points, minus a reasonable allowance for refrigeration, would be unduly preferential of Chicago packers. The commission found some of the tariffs ambiguous and that some of the proposed rates would result in violation of the aggregate-of-intermediates clause.

The decision apparently will make it possible for the railroads to establish the lower rates on packinghouse products after adjustments have been made in line with the commission's decision.

Eastern packers objected to the railroads' proposal because the rates were on the same level for both meats and packinghouse products. They also contended that the reduction would increase their disadvantage in competing with Chicago packers because the proposed tariffs would widen the disparity between livestock and product rates.

SWIFT DISCHARGES UPHELD

The National Labor Relations Board on March 28 ruled that Swift & Company had good cause to discharge 154 striking employees who refused to leave the company's plant at Sioux City, Ia.

The board cited the Supreme Court's anti-sitdown strike decision in the Fansteel Metallurgical Corp. case at North Chicago, dismissing charges that Swift had violated the Wagner act in discharging these employees.

The board held, however, that the company had violated the law by supporting the Independent Packing House Workers Union, an affiliate of the National Federation of Independent Unions, and ordered this organization disestablished. It also ordered the company to reinstate immediately all employees who were out on strike in September, 1938, except the 154 discharged for cause.

A collective bargaining election to determine whether Swift workers desire exclusive representation by the United Packing House Workers Union was ordered by the board for a future date.

WAGE-HOUR HEARING

Application of the federal wage and hour law to executive, professional and administrative employees and outside salesmen in wholesale distribution will be considered at a hearing in Washington on April 10. The hearing will be confined to proposals to write a new definition of these employee classifications. It might result in amendment of present regulations as applied to wholesaling.

Philip B. Fleming, administrator of the Wage and Hour Division, U. S. Department of Labor, has stated that this is the first hearing of this nature in spite of general expression of dissatisfaction with the regulations.

ST. LOUIS GAINS IN PACKING

St. Louis, second largest meat packing center in the United States, has a bright future in the industry, according to a survey made by the analysis section centers, division of standards and research and the United States Employment Service.

"Of the 'big three' centers in meat packing—namely, Chicago, St. Louis and Kansas City—only St. Louis has experienced a continuous growth since the World War," states the survey. "The loss of the other two centers has been to the so-called 'interior' plants in Iowa and Minnesota, which are located more closely to sources of supply.

"From evidence that exists at present, it appears likely that the St. Louis industrial area will continue to expand, but the expansion will be slow and may cease within another ten years. It is expected that the smaller 'interior' cities will continue to expand for some time. . . ."

After briefly tracing the city's history as a meat packing center from 1845 to the present, the analysis continues:

"The slaughtering and meat packing industry in the St. Louis area, with 6,871 wage earners, was by 1937 the second largest center of its kind in the nation in number of wage earners employed. These workers were employed in 35 wholesale meat packing establishments."

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SAUSAGE AND MEAT SPECIALTIES

has the following to say in connection with temperature and humidity in the Meat Cooler:

"Temperature in the sausage meat cooler should be from 35 to 38 degrees or higher depending on the rapidity with which the sausage maker wishes the meat to cure. Meat cures faster at higher temperatures but it deteriorates more rapidly as the low temperature check on bacterial growth is removed. A curing temperature of 38 degrees has been specified in formulas in this book.

"The percentage of relative humidity in this room is important only to the extent that it should not be so high that salt in the product will attract moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage and drying out of exposed meat. Allowance can be made for such shrinkage in the amount of ice or water placed in the emulsion during processing of some types of sausage.

"A relative humidity of 80 to 85 per cent usually is found satisfactory in the sausage meat cooler."

Efficient temperature and humidity conditions are given for each department of the plant in the chapter on "Refrigeration and Air Conditioning."

Refrigeration is a decided advantage in keeping product in good condition while in the sausage manufacturing room. Dexterity of workers, however, in this room is of paramount importance and there is a limit to the amount of refrigeration which can be used without impairing their efficiency.

Time studies have established a minimum temperature at which workers in this department find no difficulty in maintaining a good speed of operations. At only 5 degrees below this point, complaints are marked and there is a noticeable reduction in output per worker.

"Sausage & Meat Specialties," The National Provisioner's new book, the first of its kind on these important subjects, contains an entire chapter on "Refrigeration and Air Conditioning" in which this important subject as well as other aids to more profitable operation are thoroughly covered.

Nineteen other chapters of "Sausage and Meat Specialties" highlight Plant Operations, Plant Layout, Sausage Trouble Shooting and Dry Sausage, and present the best of approved modern sausage practice, tested formulas for sausage and all types of specialty products.

The wide range of subjects covered in this new volume, the first of its kind, makes it an indispensable aid to every Sausage Manufacturer and Sausage Maker.

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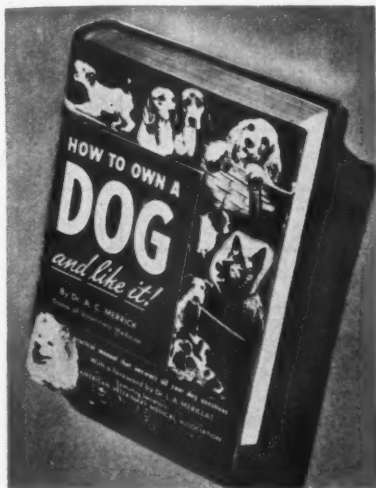
THE NATIONAL PROVISIONER

407 South Dearborn Street, Chicago, Illinois

SWIFT TO OFFER DOG BOOK

An authoritative new book, "How to Own a Dog—and Like It," has been brought into play by Swift & Company as a merchandising weapon for the company's Pard canned dog food, according to C. M. Olson, Pard sales manager.

Written by Dr. A. C. Merrick, widely known Brookfield, Ill., veterinarian and



operator of one of the nation's most successful small animal hospitals, the book contains nine chapters, with a foreword by Dr. L. A. Merillat, executive secretary of the American Veterinary Medical Association. Immediately after the book was published, about April 1, Swift & Company made it available to dog owners in the United States for 25c accompanied by three Pard labels.

Dealer display material, tying in with the two-color pages in *This Week* magazine and other national publications carrying news of the new book, is now being distributed. Counter cards, window streamers, and pennants will be used.

MEAT TRENDS IN MILWAUKEE

Popularity of canned luncheon meats, exclusive of potted meats and deviled hams, in the Greater Milwaukee area rose more than 50 per cent during the past year, according to the seventeenth annual analysis of consumer buying habits compiled by the Milwaukee *Journal*. The analysis also traces sales trends of hams, packaged bacon, canned corned beef hash and canned chili con carne, including detailed figures on brand preferences.

The 1939 survey reported that 20.4 per cent of all families in the Milwaukee area were regularly buying canned luncheon meats, whereas the new analysis indicates a consumer preference of 32.1 per cent for this product. Number of family buyers advanced from 39,286 to 63,267 between the two surveys. The latest report states that families buying these meats used an average of 2.3

cans per month during the year ended January 15, 1940.

Use of whole or half hams in Greater Milwaukee increased from 56 per cent of all families in 1939 to 57.8 per cent in 1940, with the average amount consumed per family per month increasing from 6 lbs. to 6.3 lbs. Packaged bacon is now used by 71.8 per cent of Milwaukee families, the survey reports, a slight gain over the 71.2 per cent recorded last year. Average consumption per family remained steady at 2.3 lbs. monthly per family.

Canned chili con carne, included in the survey for the first time, was found to have a consumer popularity of 7.9 per cent, with these families using an average of three cans per month during the year ended January 15. Popularity of canned corned beef hash declined from a consumer use of 20.3 per cent in 1939 to 17.8 per cent in 1940. Average consumption diminished from 2.4 cans per month to 2.2 cans.

LARD WITHDRAWAL ASKED

Kansas City Livestock Exchange has asked Secretary of Agriculture Wallace to impound 100 million lbs. of lard to prevent a further drop in hog prices. Robert A. Willis, president of the exchange, said that impounding the lard, together with current FSCC purchases, should bolster hog market levels fully \$1 a cwt.

Tentative Regulations on Labeling Vitamin Foods

Proposed regulations covering label statements used on vitamin, mineral and special dietary foods have been published by the Food and Drug Administration, U. S. Department of Agriculture, and will be the subject of a public hearing in Washington on April 29. The regulations apply to special foods for which therapeutic claims are made and specify minimum daily requirements for the vitamins and minerals and also list a number of warning statements to be used on labels of various products.

Since the regulations might apply not only to foods which are labeled as containing vitamins and minerals, but also to those which are advertised or promoted as containing such elements, they might be applied at some future time to meat food products.

The U. S. Bureau of Animal Industry now has jurisdiction over the form and wording of labels used on meat products; the Bureau has not yet asked federally inspected packers to list ingredients on their labels as other food manufacturers are required to do under the federal food and drug act. However, some packers are now revising their labels, particularly on canned meat products, in accordance with requirements of both the federal food, drug and cosmetic law of 1938 and those of the Bureau of Animal Industry.

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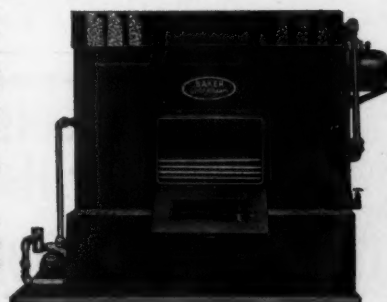
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LIVESTOCK MARKETS *Weekly Review*

CATTLE IMPORTS DECLINE

U. S. cattle imports from Canada and Mexico during February and the first two months of 1940 showed a sharp decline from the volume of imports in the like 1939 period. Inshipments during the first two months this year were only 55 per cent of the total received in January and February, 1939.

February cattle imports were only about half as large as those in January; the February total in all classes was 37,873 head and the January total was 68,816 head. Total imports for the first two months of 1940 were 102,843 head, and in the like period of 1939 amounted to 182,524 head.

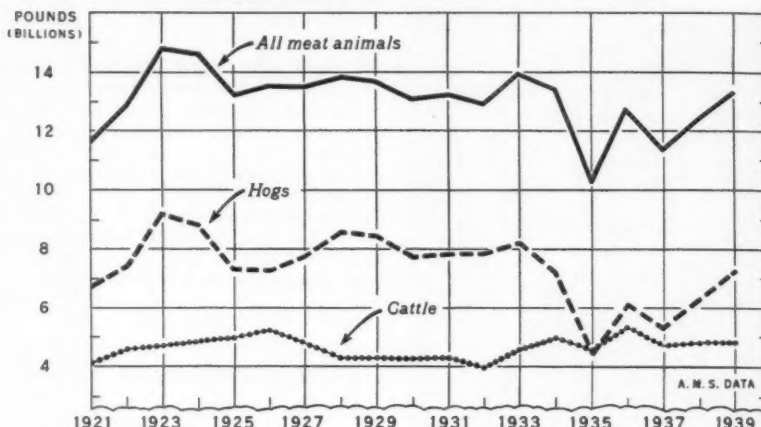
Imports for 1940 and comparative periods of 1939 are reported by the U. S. Agricultural Marketing Service as follows:

	Feb., 1940	2 mos. 1940	Feb., 1939	2 mos. 1939
Canada—				
Over 700 lbs.....	5,008	10,753	6,111	34,854
200-700 lbs.....	99	363	135	647
Under 200 lbs.....	3,747	2,720	3,502	6,855
Total	8,854	13,836	9,748	42,056
Mexico—				
Over 700 lbs.....	294	15,204	1,408	27,191
200-700 lbs.....	25,401	67,035	51,289	104,927
Under 200 lbs.....	8,324	6,768	6,129	8,350
Total	29,019	89,007	58,806	140,468

PACKER DISPLAYS AT SHOW

Displays of meat and meat products by packers were among the features of the recent Houston, Tex., Fat Stock Show. Houston Packing Co. exhibited beef and pork items and hams. A fancy baked ham with fruit decorations was exhibited in a special glass container. Dixon Packing Co. showed its line of sausage, hams and bacon. The 960-lb. grand champion steer of the show brought \$2.18 per lb.

DRESSED WEIGHT OF LIVESTOCK SLAUGHTERED UNDER FEDERAL INSPECTION, 1921-39



U. S. DEPARTMENT OF AGRICULTURE

BUREAU OF AGRICULTURAL ECONOMICS

Chart shows total dressed weight of livestock slaughtered under federal inspection. Note abnormally low production in the 1935-37 period and the upturn since.

4-H BEEF WORTH MILLION

For the first time, 4-H beef projects in Iowa reached the million dollar mark in 1939. The 4-H members fed out baby beefs, purebred beef heifers and range calves to this value in their beef club work last year.

The 1939 feeding record also established a new high in number of beef animals fed and sold. These totaled 10,451 head, including 9,261 baby beefs, 740 beef heifers and around 450 range calves. The boys received \$853,000 for their baby beefs, or \$152,000 above production costs; \$104,000 for the heifers and while complete returns are not available on the calf feeding project, the net income obtained was \$9.60 per head over original cost and feed cost.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of livestock slaughtered under federal inspection, February, 1940:

	Feb., 1940	Jan., 1940	Feb., 1939
Average cost per 100 lbs.:			
Cattle	\$7.46	\$7.67	\$7.87
Steers*	8.52	8.92	9.47
Calves	8.76	9.06	9.24
Hogs	8.14	8.36	7.71
Sheep and lambs.....	8.81	8.60	8.54
Average yields, per cent:			
Cattle	55.20	54.45	53.95
Calves	56.13	55.46	55.96
Hogs	74.77	75.43	75.42
Sheep and lambs.....	46.52	46.62	46.27
Average live weight, lbs.:			
Cattle	961.09	962.48	942.11
Steers*	1007.88	1008.23	981.75
Calves	180.33	198.43	179.27
Hogs	232.61	233.02	230.37
Sheep and lambs.....	92.39	90.33	92.99

*Also included in "cattle" data.



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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., April 4, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog trade undertone was slow, despite lightest four-day total since October. Current prices, compared with last week's close were very uneven and steady to both 10c lower and 10c higher, light hogs usually showing the drop.

Good to choice, 180-240-lb., \$4.60@5.00; 200-240-lb., \$4.80@4.90; and mostly \$4.65@4.85 at yards; 240-270-lb., \$4.60@4.80; 270-300-lb., \$4.45@4.65; 300-330-lb., \$4.30@4.50; 330-360-lb., \$4.20@4.40; good to choice, 160-180-lb., \$4.35@4.75 or slightly higher; sows 330-lb. down, \$3.90@4.35, with bulk at plants \$4.00@4.20; 330-400-lb., \$3.80@4.15; 400-500-lb., \$3.60@4.00.

Receipts at Corn Belt markets for week ended April 4:

	This week	Last week
Friday, Mar. 29	19,100	39,900
Saturday, Mar. 30	25,900	31,300
Monday, Apr. 1	39,900	43,900
Tuesday, Apr. 2	21,400	28,400
Wednesday, Apr. 3	18,900	28,000
Thursday, Apr. 4	26,900	19,000

NEW YORK LIVESTOCK

April 2, 1940

CATTLE:	
Steers	nominal
Cows, medium	\$ 5.75@ 6.00
Cows, cutter and common	4.75@ 5.50
Cows, canner	4.00@ 4.50
Bulls, good	6.75@ 7.25
Bulls, medium	6.00@ 6.50

CALVES:	
Vealers, good and choice	\$9.50@11.00
Vealers, common and medium	7.00@ 9.00
Vealers, culls	5.00@ 5.75

HOGS:	
Hogs, good and choice, 195-lb.	\$5.30

LAMBS:	
Lambs	nominal

Receipts of salable livestock at Jersey City public market, week of Mar. 30:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,910	327	178	105
Total, with directs	5,424	9,570	24,827	35,848
Previous week:				
Salable receipts	1,287	331	256	163
Total, with directs	5,549	9,779	24,742	38,515

*Including hogs at 41st street.

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Department of Agriculture, Agricultural Marketing Service during February:

	Feb., 1940	Jan., 1940	Feb., 1939
lbs.	lbs.	lbs.	lbs.
Fresh and frozen—			
Beef	40,375,992	45,108,094	39,684,952
Veal	437,222	411,558	383,802
Calf	18,648	28,163	
Lamb	1,813,382	2,019,554	
Mutton and yearling	344,905	290,169	2,187,241
Pork	514,544	549,700	1,126,939
Cured—			
Beef	134,002	176,197	172,059
Pork	1,570,712	2,108,220	2,268,051
Sausage	2,358,119	3,025,681	3,113,372
Other meats and lard	235,279	243,744	238,991
Total	47,802,805	53,929,080	49,175,407

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, April 4, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted).	CHICAGO	NAT. STK. YRS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 3.80@ 4.30	\$ 3.50@ 4.10		\$ 3.60@ 4.25	\$ 3.90@ 4.50
140-160 lbs.	4.30@ 4.90	4.00@ 4.60	\$ 4.25@ 4.85	4.00@ 4.70	4.25@ 4.75
160-180 lbs.	4.70@ 5.10	4.50@ 5.05	4.50@ 4.80	4.40@ 4.85	4.60@ 5.00
180-200 lbs.	4.90@ 5.10	5.00@ 5.10	4.75@ 4.90	4.70@ 4.90	4.90@ 5.00
200-220 lbs.	4.95@ 5.15	5.00@ 5.10	4.80@ 4.90	4.75@ 4.90	4.90@ 5.00
220-240 lbs.	4.95@ 5.15	4.95@ 5.05	4.75@ 4.85	4.75@ 4.90	4.80@ 5.00
240-270 lbs.	4.90@ 5.15	4.80@ 5.00	4.60@ 4.80	4.70@ 4.90	4.70@ 4.90
270-300 lbs.	4.75@ 5.10	4.65@ 4.85	4.50@ 4.70	4.60@ 4.80	4.55@ 4.75
300-330 lbs.	4.65@ 4.95	4.60@ 4.70	4.45@ 4.55	4.55@ 4.70	4.50@ 4.65
330-360 lbs.	4.50@ 4.75	4.50@ 4.65	4.40@ 4.50	4.45@ 4.60	4.45@ 4.65
Medium:					
160-220 lbs.	4.10@ 4.90	4.15@ 4.90	4.10@ 4.65	4.15@ 4.80	4.25@ 4.85
300-330 lbs.	4.35@ 4.50	4.50@ 4.60	4.15@ 4.25	4.15@ 4.25	4.05@ 4.15
330-360 lbs.	4.30@ 4.50	4.45@ 4.55	4.10@ 4.25	4.10@ 4.25	4.05@ 4.15
360-390 lbs.	4.25@ 4.40	4.35@ 4.50	4.00@ 4.15	4.00@ 4.15	4.00@ 4.15
Good:					
360-400 lbs.	4.20@ 4.30	4.30@ 4.40	4.00@ 4.10	3.85@ 4.10	4.00@ 4.15
400-450 lbs.	4.10@ 4.25	4.20@ 4.35	4.00@ 4.10	3.80@ 4.05	4.00@ 4.15
450-500 lbs.	3.90@ 4.20	4.00@ 4.25	4.00 only	3.85@ 4.00	4.00@ 4.15
Medium:					
250-500 lbs.	3.85@ 4.25	3.85@ 4.45	3.85@ 4.00	3.75@ 4.10	3.75@ 4.00
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	3.00@ 4.00	3.00@ 3.60			3.50@ 4.00
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	10.75@12.00	10.25@11.25	10.25@11.50	9.50@10.75	9.50@10.50
900-1100 lbs.	11.00@12.25	10.25@11.25	10.25@11.50	9.50@10.75	9.50@10.75
1100-1300 lbs.	11.00@12.25	10.25@11.25	10.00@11.50	9.75@10.75	9.50@10.75
1300-1500 lbs.	10.75@12.25	10.00@11.25	9.75@11.25	9.50@10.75	9.50@10.25
STEERS, good:					
750-900 lbs.	9.00@11.00	8.50@10.25	9.00@10.25	8.35@ 9.50	8.25@ 9.50
900-1100 lbs.	9.00@11.00	8.50@10.25	9.00@10.25	8.35@ 9.50	8.25@ 9.50
1100-1300 lbs.	8.75@11.00	8.50@10.25	8.75@10.00	8.35@ 9.75	8.25@ 9.50
1300-1500 lbs.	8.75@10.75	8.50@10.25	8.50@ 9.75	8.35@ 9.50	8.25@ 9.50
STEERS, medium:					
750-1100 lbs.	7.50@ 9.00	7.50@ 8.50	7.50@ 8.75	7.50@ 8.35	7.00@ 8.25
1100-1300 lbs.	7.75@ 9.00	7.50@ 8.50	7.50@ 8.75	7.50@ 8.35	7.00@ 8.25
BULLS (Ylgs. Excl.), all weights:					
Beef, good	6.00@ 6.50	6.25@ 6.75	6.00@ 6.50	6.00@ 6.25	6.00@ 6.25
Sausage, good	6.35@ 6.65	6.00@ 6.25	6.00@ 6.25	5.75@ 6.00	5.75@ 6.00
Sausage, medium	5.75@ 6.35	5.75@ 6.00	5.50@ 6.00	5.25@ 5.75	5.35@ 5.75
Sausage, cutter & com.	5.25@ 5.75	5.25@ 5.75	5.00@ 5.50	4.75@ 5.25	4.65@ 5.35
VEALERS, all weights:					
Good and choice	8.75@ 9.50	8.25@ 9.50	8.00@ 9.00	8.00@ 9.50	7.00@ 9.50
Common and medium	6.00@ 8.75	6.00@ 8.25	6.00@ 8.00	6.00@ 8.00	5.00@ 7.50
Cull	5.00@ 6.00	4.50@ 6.00	5.00@ 6.00	5.50@ 6.00	4.00@ 5.00
CALVES, 400 lbs. down:					
Good and choice	7.50@ 8.50	7.50@ 9.00	7.00@ 8.50	7.25@ 8.50	7.50@ 9.50
Common and medium	6.00@ 7.50	6.00@ 7.50	6.00@ 7.00	6.00@ 7.25	5.50@ 7.50
Cull	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00	4.00@ 5.50
STEERS, common:					
750-1100 lbs.	6.75@ 7.75	6.50@ 7.50	6.50@ 7.50	6.75@ 7.50	6.00@ 7.00
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	10.75@11.50	9.25@10.25	9.50@10.50	9.00@10.25	9.00@10.25
Good, 500-750 lbs.	9.00@10.75	8.25@ 9.25	8.50@ 9.50	8.00@ 9.25	8.00@ 9.50
HEIFERS:					
Choice, 750-900 lbs.	9.50@10.50	9.00@10.00	9.25@10.25	8.75@10.00	8.75@ 9.50
Good, 750-900 lbs.	8.75@ 9.75	8.00@ 9.00	8.25@ 9.25	8.00@ 9.00	7.75@ 8.75
Medium, 500-900 lbs.	7.50@ 9.00	7.00@ 8.00	7.25@ 8.25	7.25@ 8.00	6.75@ 7.75
Common, 500-900 lbs.	6.50@ 7.50	6.25@ 7.00	6.00@ 7.25	6.25@ 7.25	5.75@ 6.75
COWS, all weights:					
Good	6.50@ 7.25	6.25@ 6.75	6.50@ 7.00	6.50@ 7.00	6.00@ 6.50
Medium	6.00@ 6.50	5.50@ 6.25	5.50@ 6.50	5.75@ 6.50	5.50@ 6.00
Cutter and common	4.75@ 6.00	4.75@ 5.50	4.50@ 5.50	4.50@ 5.75	4.25@ 5.50
Canner (low cutter)	3.75@ 4.75	3.50@ 4.75	4.00@ 4.50	3.50@ 4.50	3.50@ 4.25

Slaughter Lambs and Sheep:

LAMBS:	
Choice (closely sorted)	9.75@10.00
*Good and choice	10.00@10.40
*Medium and good	9.10@ 9.85
Common	7.75@ 8.85
YEARLING WETHERS (shorn):	
Good and choice	8.25@ 8.50
Medium	7.50@ 8.00
EWES (shorn):	
Good and choice	4.50@ 5.50
Common and medium	3.25@ 4.50

*Quotations based on animals of current seasonal market weights and wool growth.

*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of good and the top half of medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Mar. 30:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,707	763	3,872	444
San Francisco	1,100	80	1,500	50
Portland	2,820	300	4,800	2,100

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 18,171 cattle, 2,596 calves, 36,801 hogs and 15,275 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 30, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,886 hogs; Swift & Company, 4,571 hogs; Wilson & Co., 5,253 hogs; Western Packing Co., Inc., 1,910 hogs; Agar Packing Co., 5,785 hogs; Shippers, 4,487 hogs; Others, 30,486 hogs.

Total: 30,210 cattle; 3,905 calves; 59,178 hogs; 50,107 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,485	384	2,829	6,622
Cudahy Pkg. Co.	1,325	442	1,468	5,443
Swift & Company	1,219	351	2,027	4,568
Wilson & Co.	1,338	346	1,562	3,949
Ind. Pkg. Co.	330
Kornblum Pkg. Co.	635
Others	1,390	435	3,640	4,062
Total	8,402	1,958	11,865	24,634

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	3,941	8,995	5,718
Cudahy Pkg. Co.	3,715	6,100	3,568
Swift & Company	3,303	5,161	4,345
Wilson & Co.	1,504	4,423	1,945
Others	5,650
Total	14,488	33,334	15,576

Cattle and calves: Eagle Pkg. Co., 21; Greater Omaha Pkg. Co., 112; Geo. Hoffmann, 22; Lewis Pkg. Co., 608; Nebraska Beef Co., 687; Omaha Pkg. Co., 180; John Roth, 135; South Omaha Pkg. Co., 190; Lincoln Pkg. Co., 282.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,440	1,383	7,525	3,645
Swift & Company	2,592	1,533	7,909	2,707
Hunter Pkg. Co.	1,423	293	3,438	683
Hell Pkg. Co.	2,013
Krey Pkg. Co.	5,568
Laclede Pkg. Co.	3,402
Sleloff Pkg. Co.	1,350
Shippers	2,680	2,107	17,274	25
Others	2,670	195	2,744	391
Total	11,805	5,571	50,623	7,451

Not including 900 cattle, 3,201 calves, 31,535 hogs, and 336 sheep bought direct.

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,349	435	7,323	12,084
Armour and Company	1,515	423	5,852	6,431
Others	1,184	11	437	4,267
Total	3,048	869	13,612	22,782

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,350	65	9,123	3,151
Armour and Company	2,390	50	9,340	2,548
Swift & Company	2,038	52	5,896	1,980
Shippers	2,606	38	6,896	326
Others	278	20	98	4
Total	9,671	225	30,853	8,009

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,347	426	2,263	500
Wilson & Company	1,224	703	2,425	867
Others	251	33	1,984
Total	2,822	1,164	6,552	1,067

Not including 62 cattle and 1,327 hogs bought direct.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,397	2,156	17,649	2,020
Swift & Company	4,885	4,433	22,578	2,443
Riffin Pkg. Co.	707	31
United Pkg. Co.	2,361	168
Cudahy Pkg. Co.	683	1,032
Others	2,291	1,240
Total	13,821	9,069	40,227	4,463

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	534	171	1,790	7,639
Swift & Company	835	127	2,113	7,666
Cudahy Pkg. Co.	563	49	1,535	1,533
Others	1,481	216	1,457	13,363
Total	3,413	563	6,877	30,203

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,852	464	4,359	4,139
Swift & Company	2,388	925	2,829	4,768
Blue Bonnet Pkg. Co.	123	15	939	54
City Pkg. Co.	100	7	789
Rosenthal Pkg. Co.	56	27	48	4
Total	4,519	1,438	8,964	8,965

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	798	550	2,184	1,998
Dold Pkg. Co.	501	79	1,070	18
Wichita D. B. Co.	6
Dunn-Osterberg	171
Fred W. Dold	107	456	1
Sunflower Pkg. Co.	31	369
Pioneer Cattle Co.	81
Interstate Pkg. Co.	175
Keefe Pkg. Co.	45
Total	1,788	629	4,250	2,017

Not including 2,608 cattle brought direct.

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,447	326	17,447	950
Armour and Company	627	243	2,612
Hilgelmier Bros.	9	950
Stump Bros.	80	150
Meyer Pkg. Co.	80	284
Stark & Wetzel	119	27	450
Wabnitz and Deters	41	92	321	45
Maass Hartman Co.	36	15
Shippers	2,974	1,679	20,306	1,896
Others	835	80	218	75
Total	6,268	2,478	42,738	2,466

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	10	180
E. Kahn's Sons Co.	510	450	7,340	425
Lohrey Packing Co.	250
H. H. Meyer Pkg. Co.	10	4,100
J. Schlachter's Sons	125	170	45
J. & F. Schroth P. Co.	14	3,014
J. F. Stegner Co.	307	330	802	10
Shippers	125	110	2,445
Others	1,095	672	17,951	200
Total	2,189	1,742	17,951	880

Not including 1,162 cattle, 3 calves, 1,930 hogs and 1,482 sheep bought direct.

RECAPITULATION†

	Cattle	Calves	Hogs	Sheep
Chicago	30,210	3,905	59,178	50,107
Kansas City	8,402	1,958	11,865	24,634
Omaha	14,488	33,334	15,576
East St. Louis	11,805	5,571	50,623	7,451
St. Joseph	3,048	869	13,612	22,782
St. Louis	9,671	225	30,853	8,009
Oklahoma City	2,822	1,164	6,552	1,067
St. Paul	13,821	9,069	40,227	4,463
Denver	3,413	563	6,877	30,203
Fort Worth	4,519	1,438	8,964	8,965
Total	115,775	116,586	114,989

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	50,178	55,585	43,489
Kansas City	11,865	13,049	7,227
Omaha	33,334	28,979	20,941
East St. Louis	50,623	49,730	45,790
St. Joseph	13,612	16,816	9,312
St. Louis	30,853	36,037	19,652
Oklahoma City	6,552	7,433	7,668
St. Paul	4,250	4,231	5,147
Denver	6,877	6,146	4,597
St. Paul	40,227	40,334	23,601
Milwaukee	10,419	7,883	7,868
Indianapolis	42,738	40,309	36,316
Cincinnati	17,951	18,894	19,376
Ft. Worth	8,964	8,432	7,874
Total	337,443	333,638	258,848

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	50,107	53,947	46,208
Kansas City	24,634	23,786	33,679
Omaha	15,576	15,157	19,306
East St. Louis	7,451	10,223	6,307
St. Joseph	22,782	20,410	18,806
St. Louis	8,009	9,280	8,054
Oklahoma City	1,067	3,253	4,117
St. Paul	30,203	30,416	30,427
St. Paul	4,463	7,562	6,944
Milwaukee	762	1,209	1,171
Indianapolis	2,466	3,468	2,684
Cincinnati	800	1,765	697
Ft. Worth	8,965	8,471	12,356
Total	179,392	193,651	195,924

*Cattle and calves.
†Not including directs.

U. S. MEATS TO CANADA

Canadian meat imports from U. S. in February were:

	Feb., 1940	Feb., 1939	2 Mos. 1940
Pork	14,758,163	486,882	23,400,221
Mutton and lamb	41,527	438	186,811
Bacon and ham	39,510	1,366	118,342
Canned meats	4,420	5,967	8,771
Lard compound	620	4,007	3,440
Beef	637	391

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., March 25	12,347	814	21,453	12,894
Tues., March 26	7,578	2,430	26,416	7,240
Wed., March 27	8,806	968	18,721	6,092
Thurs., March 28	3,662	965	12,672	11,612
Fri., March 29	616	165	7,097	6,105
Sat., March 30	200	5,300	7,500

*Total this week... 33,007 5,330 91,664 51,443
Prev. week... 29,898 5,900 88,937 54,008
Year ago... 33,343 8,092 70,147 62,676
Two years ago... 30,592 7,348 65,630 59,784

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., March 25	2,498	30	2,232	5,060
Tues., March 26	2,015	17	1,482	1,451
Wed., March 27	2,268	1	920	486
Thurs., March 28	1,248	10	833	4,396
Fri., March 29	741	2	946	2,981
Sat., March 30	100	100	500

Total this week... 8,867 60 5,473 14,524
Previous week... 9,485 110 5,597 20,214
Year ago... 9,054 114 2,973 14,952
Two years ago... 8,827 963 6,026 24,323

*Including 1,080 cattle, 1,173 calves, 31,965 hogs and 7,553 sheep direct to packers from other points.
†All receipts include directs.

MARCH AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	1940	1939	1940	1939
Cattle	134,685	146,947	447,003	422,985
Calves	21,366	31,656	58,740	82,135
Hogs	406,261</			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 16 centers for the week ended March 30, 1940.

	CATTLE		
	Week ended Mar. 30	Prev. week	Cor. week, 1939
Chicago ¹	22,890	20,750	21,856
Kansas City ²	10,360	12,885	13,549
Omaha ³	14,671	14,265	12,845
East St. Louis	9,125	8,949	7,603
St. Joseph	4,504	4,565	3,889
Sioux City	7,272	7,179	6,194
Wichita ⁴	5,025	2,840	2,983
Fort Worth	5,957	5,505	5,211
Philadelphia	1,628	1,776	1,904
Indianapolis	1,461	1,282	1,479
New York & Jersey City	8,047	8,324	9,008
Oklahoma City ⁵	4,048	3,840	3,803
Cincinnati	3,547	2,799	3,152
Denver	3,572	3,982	3,074
St. Paul	10,858	11,145	12,533
Milwaukee	8,240	8,154	3,947
Total	116,705	112,967	114,530

¹Cattle and calves.

HOGS			
Chicago	101,750	107,383	78,535
Kansas City	30,436	33,735	29,124
Omaha	42,461	41,085	23,424
East St. Louis ⁶	58,338	62,900	56,162
St. Joseph	13,329	17,067	10,191
Sioux City	34,400	39,392	18,572
Wichita	4,250	6,525	6,941
Fort Worth	8,964	8,432	7,874
Philadelphia	18,561	16,500	18,456
Indianapolis	18,906	18,767	17,176
New York & Jersey City	45,925	46,475	47,853
Oklahoma City	7,879	8,684	8,450
Cincinnati	15,545	15,189	16,765
Denver	6,915	6,294	4,678
St. Paul	40,227	40,334	39,649
Milwaukee	10,148	7,862	7,854
Total	458,534	477,133	388,704

⁶Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago ⁷	33,566	35,341	31,350
Kansas City	24,634	23,786	33,679
Omaha	19,972	17,368	23,022
East St. Louis	7,426	10,165	5,745
St. Joseph	18,032	17,067	10,900
Sioux City	7,733	9,216	8,324
Wichita	2,017	4,694	5,168
Fort Worth	8,906	8,471	12,356
Philadelphia	2,548	2,244	3,299
Indianapolis	900	1,074	1,218
New York & Jersey City	51,722	55,141	57,490
Oklahoma City	1,067	3,233	4,117
Cincinnati	1,975	1,186	1,433
Denver	6,029	6,107	8,394
St. Paul	4,463	7,562	6,944
Milwaukee	762	1,209	1,171
Total	191,891	204,464	222,710

⁷Not including directs.

WEEKLY INSPECTED KILL

Number of animals processed in 27 selected centers for week ended March 29, with comparisons:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	8,047	13,462	45,925	51,993
Phila. & Balt.	2,951	1,394	31,263	1,705
Ohio-Indiana	7,448	4,247	49,149	5,717
Chicago	22,466	7,385	101,750	38,852
St. Louis Area ²	8,913	6,006	58,838	9,822
Kansas City	8,756	3,517	30,436	20,539
Southwest Group ³	11,232	4,393	36,708	30,624
Omaha	13,060	1,292	42,461	21,612
Sioux City	6,914	205	34,400	9,447
St. Paul-Wisc.	19,250	28,496	95,014	8,404
Group ⁴	13,578	5,609	147,430	34,365
Interior Iowa & So. Minn. ⁵	122,615	76,506	673,374	238,080
Total	123,414	85,500	723,425	246,385
Week ended March 29, 1940	123,994	85,732	539,680	273,942

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁴Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁵Includes St. Paul, Minn., Madison, Wis., and Milwaukee, Wis. ⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulation slaughtered in March and April 1939 approximately 73 per cent of the cattle, 72 per cent of the calves, 73 per cent of the hogs, and 83 per cent of the sheep and lambs slaughtered under Federal inspection in that two months period.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending March 30, 1940	7,106½	2,394	2,336
Week previous	8,527½	2,259	2,206
Same week year ago	9,430	2,497	2,485
COWS, carcass			
Week ending March 30, 1940	656	877	2,417
Week previous	716	887	2,309
Same week year ago	1,501	1,825	2,524
BULLS, carcass			
Week ending March 30, 1940	294½	352	18
Week previous	284	438	10
Same week year ago	884	420	31
VEAL, carcass			
Week ending March 30, 1940	14,080	1,738	1,165
Week previous	9,268	1,063	923
Same week year ago	15,246	1,701	941
LAMB, carcass			
Week ending March 30, 1940	32,438	12,689	15,330
Week previous	33,621½	12,788	15,778
Same week year ago	32,924	14,531	14,168
MUTTON, carcass			
Week ending March 30, 1940	1,685	277	890
Week previous	1,062	351	946
Same week year ago	1,941	296	165
PORK CUTS, lbs.			
Week ending March 30, 1940	2,466,789	422,004	401,284
Week previous	2,122,351	465,797	303,909
Same week year ago	2,150,314	404,460	394,447
BEEF CUTS, lbs.			
Week ending March 30, 1940	205,920		
Week previous	238,242		
Same week year ago	370,695		

LOCAL SLAUGHTERS

CATTLE, head	Week ending March 30, 1940	8,047	1,628	
	Week previous	8,324	1,776	
	Same week year ago	9,908	1,904	
CALVES, head	Week ending March 30, 1940	13,569	2,888	
	Week previous	13,970	1,904	
	Same week year ago	15,383	2,556	
HOGS, head	Week ending March 30, 1940	45,771	18,561	
	Week previous	46,475	16,509	
	Same week year ago	47,078	18,456	
SHEEP, head	Week ending March 30, 1940	51,722	2,546	
	Week previous	55,141	2,244	
	Same week year ago	57,490	3,299	

Country dressed product at New York totaled 3,928 veal, no hogs and 278 lambs. Previous week 4,904 veal, 5 hogs and 3,993 lambs in addition to that shown above.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended March 30:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended March 30	159,000	403,000	233,000
Previous week	161,000	431,000	256,000
1939	175,000	341,000	290,000
1938	165,000	293,000	290,000
1937	184,000	311,000	292,000
At 11 markets:			
Week ended March 30		350,000	
Previous week		365,000	
1939		266,000	
1938		235,000	
1937		247,000	
1936		239,000	
At 7 markets:			
Week ended March 30	113,000	293,000	158,000
Previous week	115,000	308,000	170,000
1939	122,000	215,000	184,000
1938	112,000	162,000	175,000
1937	123,000	195,000	168,000
1936	136,000	203,000	167,000

CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	BACON HOGS	GOOD LAMBS
	Week ended Mar. 28	Last week	Same week 1939	
Toronto	\$ 7.75	\$ 7.50	\$ 7.60	
Montreal	8.00	7.75	7.85	
Winnipeg	7.00	7.00	7.25	
Calgary	7.00	6.75	6.50	
Edmonton	7.00	6.75	6.50	
Prince Albert	6.25	6.25	6.50	
Moose Jaw	6.50	6.50	6.50	
Saskatoon	7.00	6.50	7.00	
Regina	6.50	6.50	6.50	
Vancouver	7.25	7.25	7.00	
Toronto	\$12.00	\$11.50	\$10.00	
Montreal	10.50	11.00	7.50	
Winnipeg	9.50	9.50	7.50	
Calgary	9.00	9.00	7.75	
Edmonton	9.50	9.50	7.50	
Prince Albert	7.50	7.50	7.00	
Moose Jaw	8.50	8.50	7.50	
Saskatoon	9.50	9.50	8.00	
Regina	9.50	10.50	8.00	
Vancouver	9.00	9.00	5.50	
Toronto	\$ 9.10	\$ 9.10	\$ 9.25	
Montreal	9.40	9.40	9.75	
Winnipeg	8.60	8.60	9.00	
Calgary	8.60	8.60	9.00	
Edmonton	8.50	8.50	8.75	
Prince Albert	8.30	8.30	9.00	
Moose Jaw	8.35	8.35	8.85	
Saskatoon	8.30	8.30	9.25	
Regina	8.35	8.35	8.85	
Vancouver	8.75	8.65	8.90	
¹ Montreal and Winnipeg hogs sold on a "P. & W." basis; all others "off trucks."				
Toronto	\$11.25	\$11.15	\$ 8.10	
Montreal	10.00	10.00	10.00	
Winnipeg	9.50	9.50	8.25	
Calgary	9.25	9.00	7.25	
Edmonton	8.75	8.75	7.75	
Prince Albert	8.00	8.00	6.00	
Moose Jaw	8.50	8.50	6.00	
Saskatoon	8.50	8.50	7.25	
Regina	8.50	8.50	7.25	
Vancouver	13.00	13.00	7.25	

ARGENTINE SLAUGHTER OFF

The total number of animals slaughtered at packing plants in Argentina during 1939 showed some decrease from 1938 figures, although the number of cattle slaughtered was slightly larger.

Cattle slaughtered in 1939 totaled 4,424,172, compared to 4,350,283 in 1938. Sheep kill was 5,563,275, considerably below 6,719,162 in 1938, while hogs slaughtered numbered 869,435, compared to 1,014,971 the preceding year. Exports of meat and by-products rose 7 per cent in 1939.

NEW EQUIPMENT *and Supplies*

PLUGGING SWITCH

When stopping a motor it is often desirable to reverse the power connection and bring the motor to rest quickly by its tendency to run in the reverse direction. This is plugging, but if the motor is to stop, the plugging power should be removed at the correct moment to keep the motor from re-accelerating in the reverse direction. This is done by a plugging switch.

In a new plugging switch for controlled motor stopping, recently introduced by General Electric Co., the use of an Alnico magnet as the fundamental part eliminates frictional parts or clutches and contributes to low maintenance cost and long operating life. In addition, the switch has a low operating torque, is immune to heat, and is compact in design.

In operation, a driven Alnico rotor produces a rotating magnetic field which induces eddy currents in the walls of the aluminum cup. Magnetic reaction produced by the eddy currents turns the cup through its limited rotation, and the contacts are operated by the Textolite rod which connects the cup and the movable contact strip.

Centering springs tend to keep the contacts in the normal position, but since the magnetic operating force on the aluminum cup is dependent on speed, contacts operate at and above a definite speed. As the speed decreases, a point will be reached where spring force will overcome magnetic force. This is the tripping point. Changing the spring tension provides a simple means of adjusting the tripping speed over a definite range, or a different tripping range is obtained by changing springs.

AMMONIA COMPRESSORS

A line of reciprocating refrigerating compressors designed for air conditioning and low temperature applications, using Freon 12, has been announced by the Trane Co., La Crosse, Wis. There are ten sizes of units, with capacities of 3, 5, 7½, 10, 15, 20, 25, 30, 40 and 50 tons.

All compressors are available in two models. One model (C) furnished with a condenser tank, in addition to the compressor, for use where condenser water is available at low cost. Model (B) is mounted on a base without refrigerant condensing facilities and is adaptable for use with an evaporative condenser where water cost is high.

For capacities of 30, 40, and 50 tons of refrigeration, Trane offers dual compressors in two models. The No. 30 unit employs two 15-ton compressors, the No. 40 unit, two 20-ton compressors,

and the No. 50, two 25-ton compressors.

One advantage in using two compressors, each with half the full capacity required, lies in greater flexibility. When load requirements are not high, one compressor may be put into operation and the other held idle, resulting in smaller power consumption and a saving in wear on the unit.

FRANKFURT IDENTIFICATION

A new and improved method of banding frankfurts, involving use of a specially treated paper band and a grooved electric heating unit, is said to offer



unusual opportunities for identifying quality product rapidly, effectively and economically. Bands, "thermo seal" unit and first step in applying band to frankfurt are shown in accompanying illustration.

The waterproof, greaseproof, varnished bands, which are self-sealing on application of heat, are wrapped around frankfurt manually and lapped over. An instant's contact with the heating unit, guarded for safety, is said to seal the bands securely against all ordinary handling as well as against possible sweating by the frankfurt.

Bands are available in various lengths in order to afford proper overlap, and may be printed in as many colors as user desires. The usual practice is to band every third or fourth frankfurt. Banding two frankfurts to a pound of the eight-to-a-pound frankfurts, it is reported that a girl can thus identify enough product to equal a total production of 400 lbs. per hour, or 3,200 lbs. per eight-hour day. Total cost, including labor, on this basis would be approximately ¼¢ per lb. of frankfurts.

The bands and accompanying units are produced by Dennison Manufacturing Co., Framingham, Mass.

EFFICIENT SMOKING AGENT

Reduction of smoking time, less shrink, and preservation of product color for a longer period are among the features attributed to Smoke-Wood, a smoking agent that is well known in Europe and has recently been introduced in the United States.

Smoke-Wood is not a sawdust, but a material produced from well seasoned logs by special process. A handful of the product, it is said, will contain a mixture of ten different woods, blended and treated in order to impart a fragrant aroma and full, even flavor to meat products smoked with it.

The product is reported to have effected as much as 40 per cent reduction in smoking time, as compared with other materials, and a reduction of from 2 to 6 per cent in shrinkage, based on tests in numerous Eastern plants. Smoke-Wood may be used with gas, steam or any other method of smokehouse heating. A special chipped wood is burned in order to supply the necessary smokehouse heat, while the ground, prepared wood is used for finishing

New-Smoke Sales Corp., 149 Franklin st., New York City, is marketing the product.

SOLENOID VALVE

A solenoid valve adapted to requirements of the heating and air conditioning industry, as well as to general applications in the control of air, oil, water and gas, has been introduced by the General Electric Co. It may be used as water control for humidifiers and laundry equipment, oil shutoff for oil burner service, pilot gas control for gas burners, air control for compressed air devices or for evaporative cooling equipment. Since it is designed for use in an assembly that has its own enclosure, no coil cover, conduit plate, etc., are provided.

FLASHES ON SUPPLIERS

MENASHA PRODUCTS CO.—A new \$500,000 addition, attractively constructed in the most modern design, has recently been occupied by the Menasha Products Co. of Menasha, Wis., manufacturers of paper cartons for lard and other products. According to D. A. Snyder, manager of the carton division, the new structure will be used largely for offices, and to a lesser degree for production purposes.

THOMAS TRUCK AND CASTER CO.—R. L. Montgomery has been appointed general sales manager of the Thomas Truck and Caster Co., Keokuk, Iowa.

You can fool SOME PEOPLE



—but juggling the amount of dry milk solids in your frankfurters to save a few pennies in cost is a poor trick. It doesn't pay to try it on your trade. They know the difference!

Consumer preference for franks made with dry milk solids not over 1½% fat accounts for the steady growth of business for sausage makers who have insisted on improving and maintaining their quality. Skimping on the amount you use only fools yourself.

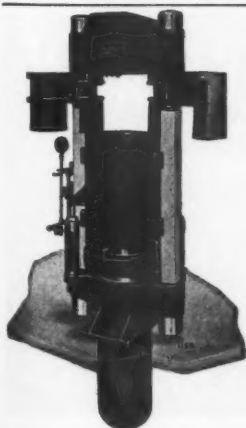
Write for "57 Questions and Answers for Sausage Makers" telling why and how to use this important ingredient. (Dry milk solids not over 1½% fat is the product resulting from the removal of fat and water from milk. It contains not over 5% moisture.)

AMERICAN DRY MILK INSTITUTE, INC.
221 N. LA SALLE STREET, CHICAGO

For **BETTER STOCKINETTE** with quick, dependable, money-making service **COME TO CAHN!**

Packers who play the stockinette "field" invariably
COME TO CAHN in the end. Why not take the
short-cut and come to Cahn first?

Fred C. Cahn
222 WEST ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI



The New **FRENCH CURB PRESS**

Will Give You

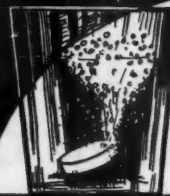
MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

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Jiffy

CURING TABLETS

"If you can count—you can't go wrong."

New, fast-dissolving tablets for curing meat . . . just another of STANGE'S exclusive products! No chance for error . . . you simply count. One tablet to every 50 pounds of meat. Write for samples.

WM. J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO

Western Branches 923 E. 3rd St., Los Angeles, 1250
Sansome St., San Francisco. In Canada: J. H. Stafford
Industries, Ltd., 24 Hayter St., Toronto, Ont.

Lard Week at Austin

(Continued from page 15.)

Recipe booklets of the National Live Stock and Meat Board and the Institute of American Meat Packers were distributed at headquarters. Cooking instruction, focussed on lard, formed an important part of the week's activities. It was carried on at a lard short course staged each afternoon by home economists in an Austin theater and in lard cooking dramas broadcast from the Austin radio station. Miss Florence Plondke, National Live Stock and Meat Board, was in charge of the program on two days. Lard use was also encouraged by daily cooking contests in which prizes of cash, lard and meats were awarded to housewives baking the best cookies, pies, etc. with lard.

Open house was held each evening at headquarters and door prizes donated by Austin merchants were awarded to those who registered. A prize was also given for the best guess on the total weight of the lard used in modeling Confucius, the sow and the eight pigs.

One feature of Lard Week activities was the election of a queen. Possessors of lard carton tops were allowed to vote for the queen and Miss Helen Armstrong of Austin was elected after heavy balloting. The queen left Austin this week on a trip awarded her by the Exchange Club; she will call upon Governor Harold Stassen of Minnesota, Governor Julius Heil of Wisconsin and will be the guest of the National Live

Stock and Meat Board in Chicago, Ill.

Tom Sheedy is president of the Austin Exchange Club; among those active in the lard campaign were P. J. Holand, Alton Hill, Lew P. Reeve, head hog buyer for Geo. A. Hormel & Co., Locke Perkins and Harold Westby.

STAMP PLAN HEAD NAMED

Milo Perkins, president of the Federal Surplus Commodities Corp., has announced the appointment of H. C. Albin as director of the stamp division of the FSCC, effective April 1. Mr. Albin will also continue his present administrative responsibility for the corporation's direct distribution and school lunch programs. He was first associated with the Department of Agriculture in 1914, leaving to enter private employment in 1919 and returning as a member of the FSCC in 1935.

The department recently announced Newark, N. J., Oklahoma City and Tulsa, Okla., as new areas to which the stamp plan of distributing lard, pork and other surplus commodities will be extended in the near future.

BELLY TRIMMINGS

Why is it so important to check belly trimmings? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

HOG WEIGHTS AND PRICES

Barrows and gilts marketed at Chicago, Kansas City, Omaha and St. Joseph during March continued lighter than in the same month a year ago, but were heavier again at National Stock Yards and St. Paul.

Average weights of packing sows at all of the six markets except St. Paul remained lighter this March than in 1939. The same comparisons held true in February in the case of barrows and gilts and packing sows. The Agricultural Marketing Service reports average weights and prices at the six markets in March, compared with the same month in 1939, as follows:

	Barrows and Gilts		Packing Sows	
	Mar. 1940	Mar. 1939	Mar. 1940	Mar. 1939
	lbs.	lbs.	lbs.	lbs.
Chicago	244	250	439	447
Kansas City.....	219	229	400	421
Omaha	239	254	420	446
National Stock Yards.....	225	214	388	397
St. Joseph.....	223	229	399	421
St. Paul.....	232	224	425	401

Average costs of these classes at the same markets during March and a year earlier were:

	Mar. 1940	Mar. 1939	Mar. 1940	Mar. 1939
	\$5.13	\$7.49	\$4.40	\$6.66
Chicago	\$5.13	\$7.49	\$4.40	\$6.66
Kansas City.....	4.90	7.22	4.18	6.34
Omaha	4.83	6.98	4.11	6.36
National Stock Yards.....	5.20	7.50	4.41	6.60
St. Joseph.....	4.94	7.19	4.17	6.33
St. Paul.....	4.86	7.19	4.12	6.38

Average weight of droves at Wichita was 202 lbs. against 210 lbs. in March, 1939.

EARLY & MOOR INC.

Sausage Casing Specialists

MANUFACTURERS EXPORTERS IMPORTERS

BOSTON, MASS.

"The Skins You Love to Stuff"

MULTIPLY PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-Seasoned" flavor . . . about the tender, juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.



H. J. MAYER & SONS CO.

6819 27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

KEYSTONE GELATIN

Manufactured ONLY by

The AMERICAN AGRICULTURAL CHEMICAL Co.

Originators of special gelatin for use in sausage kitchens

BOX 2458

DETROIT, MICH.

QUALITY STANDARD . . . FOR OVER 50 YEARS



All the Problems of Pork Packing

are discussed in this 360-page volume. It tells not only how to recognize a market opportunity, but also how to take advantage of it—matching operations to market changes. 100 pages of test tables make it possible for you to determine which cuts are most profitable and how they may be converted for most advantageous sale.

The contents of "Pork Packing" include: Buying—Killing—Handling Fancy Meats—Chilling and Refrigeration—Cutting—Trimming—Cutting Tests

—Making and Converting Pork Cuts—Lard Manufacture—Provision Trading Rules—Curing Pork Meats—Soaking and Smoking—Packing Fancy Meats—Sausage and Cooked Meats—Rendering Inedible Products—Labor and Cost Distribution—and Merchandising.

Price \$6.25 Postpaid. Foreign: U. S. Funds. Flexible Leather \$1.00 extra. Send us your order now while you think of it.

THE NATIONAL PROVISIONER

407 South Dearborn Street

Chicago, Illinois

Harry Manaster & Bro.

1018-32 W. 37th St.,

Chicago, U. S. A.

Choicest
Sausage
Material



Selected
Beef
Cuts

WHOLESALE MEATS

HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

Vogt's

Liberty
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

FRANK R. JACKLE

Broker

Offerings Wanted of:
Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

Wilmington Provision Company

TOWER BRAND MEATS

Slaughterers of Cattle, Hogs,
Lams and Calves

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

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of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Sold at cost to subscribers at \$1.50 plus 20c postage. Send us your order today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago, Ill.

We pay TOP prices for TOP quality
HOG CASINGS

JOHN CRAMPTON & CO., LTD.
MANCHESTER, ENGLAND

Leading Merchants for 100 years
U. S. Agent: Harry Bobsin, 1369 E. 50th St., Chicago



Selected
Sausage Casings

MAY CASING COMPANY

619 West 24th Place, Chicago, Ill.

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Dry Rendering Operator

Position wanted by dry rendering operator with steam engineer's license. Can operate plant economically and get results. Produce quality products. Several years' experience, packing house and dead stock. Married, age 32. Prefer Central States. Best references. W-837, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Live Stock Buyer

Earnest, ambitious young man experienced all species of livestock, employed as buyer for house killing 2,500 hogs, 300 cattle, calves and lambs per week, wants position with company offering better advancement possibilities. Married. Can furnish references. Will locate anywhere. W-854, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Executive

Capable of revitalizing or expanding your business. Conversant with all phases of business administration. Skilled in handling people. Full supervision. Excellent credentials. Temporary contract. Location immaterial. Box W-858, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Superintendent or Assistant

25 years practical packinghouse operating experience in all carcass dressing, cutting, curing, smoking, dry rendering, mechanical end, cooler and temperature control, costs, yields, training of men. Alert, energetic. References. Now employed, good reason for desiring new connection. Can arrange interview. Box W-859, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Assistant Sales Dept. Manager

Young man with several years meat packing house experience, particularly in casing department, with practical and selling knowledge to act as assistant sales department manager. Reply fully, stating age, religion, salary expected. Replies confidential. Box W-852, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Man Wanted

PLANT SUPERINTENDENT. Small midwest packer has opening for experienced packinghouse superintendent. Must be an expert in artery curing and have general knowledge of all packinghouse operations, including slaughtering and edible rendering. One with livestock buying experience will be given preference. State age, experience, present employment, business and character reference and include snapshot. State salary expected. Replies confidential. W-855, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Salesmen

Calling on packers and sausage manufacturers. A profitable side line selling truck refrigerating units. A line in demand during the months ahead. Can be sold in a few minutes. No experience necessary selling this latest, best, popular priced cooling system. A necessity. Converts daily losses into profits. State territory in which you are active. Box W-856, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Locate the Man

Your advertisement in this space, although costing only three dollars, may locate the man you want for that special job. Whether plant superintendent, sausage maker or working foreman, your advertisement will bring the right man. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Sausage Foreman

Working sausage foreman of good character, with full knowledge of manufacturing fancy loaves and meat specialties, full line of fresh and summer sausage. Good position for right man. State experience, nationality, age, references and salary expected. Apply in longhand c/o Box W-857, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Superintendent-Foreman

Young man with experience in handling men who is also practical floor man himself, to take charge of a killing gang, working about 20 men in a government inspected custom killing plant, slaughtering beef, veal, hogs and a few sheep. Excellent opportunity for advancement for energetic, capable man. Write W-853, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Salesmen

Opportunity for extra compensation to salesmen now contacting meat packers, sausage and rendering plants, in New York, New Jersey, Pennsylvania and adjoining territory. Write for particulars. Replies confidential. Box W-860, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

Cooler Space

Desirable cooler space for rent in the heart of the Westchester-Brook Avenue market. For particulars write or call: I. TEITELBAUM
45 West 45th St. Bryant 9-4515
New York City

Wanted to Lease

Young man, married, well educated, with wide packinghouse experience, all departments, i. e. killing, cutting, curing, sausage, stores, orders, delivery, lard, by-products, maintenance, supervision, etc. wishes to take over on a lease agreement basis, with view to later purchase, a small sausage or packing plant now in operation. Would prefer plant conducting complete operations. Smaller plant must have space available for later installation of slaughtering equipment. Excellent opportunity for an estate with a plant to offer or a partnership wishing to dissolve. Write Box W-840, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill., or write THE NATIONAL PROVISIONER direct for further information.

An Opportunity

Whatever opportunity you have to offer, your advertisement here will bring quick results. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Meat Packing Plant

Small, modern, up-to-date and money-making meat packing plant; completely equipped; present owner wishes to retire; one of the best located plants in northern Ohio.

LANDES & BOWMAN, Agents
Wooster, Ohio

Equipment Wanted

Rendering Machinery

Wanted for user, Hydraulic Curb Press and Pump; Rotary Dryer; Kettles; 2-Filter Presses; Evaporator; Cooker; Lard Cooling Roll. What have you to offer. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Shop Here

An advertisement placed in this space will bring you that piece of equipment or machinery you are in need of—as soon as you need it. For details, write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago.

Equipment for Sale

SPECIALS

1—35-gal. Kneading & Meat Mixing Machine.
1—Brecht 1000-lb. Meat Mixer.
1—Brecht Enterprise No. 156 Grinder.
1—Brecht 18" Filter Press.
2—Brecht 200-lb. Stuffers, without tubes.
1—Hand Operated Fat Cutter.
2—Ice Breakers or Crushers.
5—8" x 19" Revolving Degreasing Percolators.
1000 Feet Drag or Scraper Conveyor.
10—Vertical Fertilizer or Tankage Dryers.
Dopp, Aluminum, Monel Metal, Copper Kettles.
1—No. 5 Jay Bee Model T Hammer Mill.
Boilers, Generator Sets, Power Plant Equip.
Send for "Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. We buy and sell from a single item to a complete plant. What have you for sale?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

SELL

Surplus Equipment

The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. THE NATIONAL PROVISIONER classified columns will find a buyer for them.

BICZYJA

(Pronounced BE-CHI-YA)

— AND —
PRONOUNCED

The finest Polish-Style Ham on the market today, by hundreds of satisfied Tobin customers!



THE TOBIN PACKING CO., INC.
FORT DODGE, IOWA



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-09 West 13th St.

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HUNTER PACKING COMPANY

East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

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Representatives:
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HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

Original West
Virginia Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

*Domestic and Foreign
Connections
Invited!*

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

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QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

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**Krey's "unbelievably delicious"
Tenderated Hams**

"Build Profitable Sales Volume in Any Territory"

KREY PACKING COMPANY

ST. LOUIS, MISSOURI

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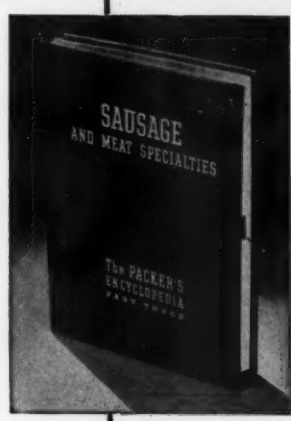
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